

1881 RESTAURANT

Starters


Jerusalem Artichoke Velouté
truffle oil, chives


Chicken Liver Parfait
apple puree, compressed apple, frisée


Sashimi Lightly Cured Salmon
dill, crème fraiche, feta caviar

Open Ravioli of Beetroot
goats cheese mouse, walnut, watercress

Main Courses

Roast Sirloin of Beef 
yorkshire pudding, duck fat potatoes, seasonal vegetables, beef red wine jus

Roast Pork Belly 
apple puree, duck fat potatoes, seasonal vegetables, pork jus

Fillet of Brill 
cocotte potatoes, creamed leeks, chive butter sauce

Asparagus and Wild Garlic Risotto
parmesan, watercress

Desserts

Tonka Bean Brûlée
shortbread, caramelised apple

Coconut Rice Pudding
tropical fruit salad, mango sorbet

Lemon Tart
milk ice cream

Selection of French and English Cheeses
artisan biscuits, quince

1 course - £17.95
2 courses – £19.95
3 courses - £24.95

 = locally sourced



Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soya bean. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.