

# Granary Menu

## STARTERS

Leeks royal, roasted baby leeks, salsa verde, pickled mushrooms **(v)**  
Charred mackerel fillet, gooseberry gel, baby fennel and orange salad  
Smoked salmon and crab roulade, black lemon puree, pickled baby carrots  
Chicken and tarragon dumplings, grilled red chicory, truffle mayonnaise  
Air dried duck breast carpaccio, honey roasted figs, hazelnut crumb

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## MAIN COURSE

Pan seared halibut, salt & pepper Cornish squid, broccoli puree, squid ink gnocchi  
Mushroom and feta pancake, celeriac puree, roasted squash, wild mushrooms  
Corn fed chicken breast, rosti potato, sweetcorn puree, thyme jus  
Red mullet, scallop and tiger prawn, saffron and tomato sauce,  
Parisienne potatoes, samphire  
Our own lamb 2 ways, peas and broad beans cassole, goats curd,  
fondant potatoes, mint jus

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## DESSERTS

Blood orange & mascarpone cream & pistachio  
White chocolate & beetroot fondant, blackberry sorbet  
Coffee & honey sponge, stem ginger ice cream  
Apple tarte tatin, crème fraiche

**3 Courses for £33.00**

Williams'  
BAR & RESTAURANT

If you have an allergy or dietary requirement, please highlight it with a member of staff before placing your order