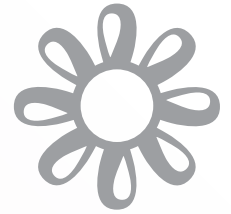


# Specials

## Sample Menu



**HURST**  
**HOUSE**  
ON THE MARSH

### Starter

£2 Supplement

Pan fried free range chicken liver, caramelised onion, slow poached hens eggs, Garden mustard leaves

Plancha seared cornish squid, Hurst House garden parsley, preserved lemon, onion puree, Kalamata olive powder.

Pan seared diver caught Scottish scallop, Hurst House tahini, avocado & toasted sesame seeds.

### Main Course

£4.50 supplement

Seared Celtic Pride rib-eye steak, cep purée, potato gratin, chanterelle mushrooms, red wine jus

Aromatic roasted tronçon of Brill, confit of Pembrokshire potato, creamed leeks, black Trompette mushrooms, brown shrimp butter sauce

£8.00 supplement

Whole roasted Yorkshire Moors grouse, celeriac purée, cabbage, caramelised apples, blackcurrant & pan juices

### Tasting Menu

6 courses £55

A selection of dishes chosen by the Chef for the whole table

If there are dishes you would like to incorporate please inform your waiter