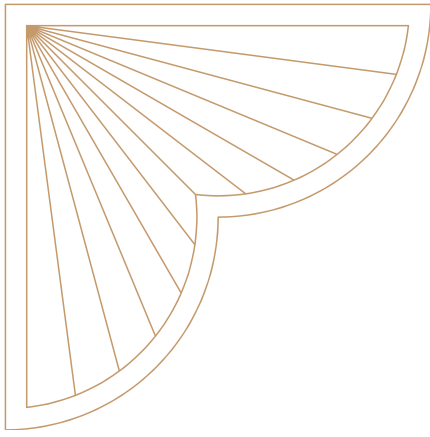




## STARTER

### ROASTED ONION SQUASH SALAD

*Creamy labneh, fresh pomegranate and a vibrant herb dressing made with herbs grown in the Sidings Garden.*

## MAIN

### CASSOULET OF CONFIT DUCK LEG, SMOKED HAM HOCK, CAVOLO NERO AND FLAGEOLET BEANS

*A rich and comforting French classic, slow-cooked to bring together deep flavours and tender textures.*

## DESSERT

### PEAR AND ALMOND TARTE BOURDALOUE WITH HAZELNUT ICE CREAM

*A timeless French dessert featuring tender poached pear and almond frangipane, finished with creamy hazelnut ice cream.*

**£39 PER PERSON**

*Vegetarian, vegan and gluten-free options are available. Please let us know of any dietary requirements in advance when booking your table*

