

## **Gluten free To Commence**

*Fish Soup. Rouille, Garlic Croutons* £  
8.00

*Seared Scallops, Jerusalem Artichoke Puree, Chicken juices* £  
13.50

*Duo of Smoked and Confit Duck, Pickled Cherries* £  
12.00

*Pan fried Ethically Produced Foie Gras, Elderberry Vinegar Reduction* £  
14.50

*Salad of Truffled Goats Cheese, Pickled Baby Beetroot* £  
11.00

*Lightly Spiced Parsnip Risotto* £  
10.00

*Asparagus Tempura, Sweet Chilli Sauce* £  
12.50

## **To Follow**

*Presentation of Beef; Seared Fillet, Daube, Cottage Pie* £  
25.00

*Roast Rump of Lamb, Lavender Jus* £  
23.00

*Pork Belly Braised in Apple Juice* £  
22.00

*Fillet of Stone Bass, Poached in Red Wine* £  
22.00

*Fillet of Hake, Champagne and Chive Cream* £  
24.00

*Fricassee of Honey Mushrooms* £  
21.00

## **To Finish**

*Hot desserts are all prepared to order, please allow for cooking time*

*Hot Passionfruit Soufflé, White Chocolate Ice Cream* £  
8.50

*A Selection of Ice Creams and Sorbets* £

7.25

*Acorn Pannacotta, Iced Pumpkin Parfait* £  
8.00

*Champagne Rhubarb Mousse, Rhubarb Sorbet* £  
8.00

*Trio of Chocolate* £  
8.50

*Seville Orange Marmalade Crème Brulee* £  
8.00

*Platter of Desserts, a Selection of Mini desserts for 2 or more to share* £  
8.25 per person

*A Selection of British Cheeses* £  
9.00

*Alternatively a cheese course may be served either, instead of, before or after dessert for the whole table at £  
8.50 per person*

*1861 is fully committed to sourcing the finest of local ingredients and ensuring the provenance of those ingredients. Please note our suppliers list for further information, or indeed ask a member of staff. We endeavour to ensure that no G M ingredients are used. Gratuities are solely at your discretion, Staff retain all of their gratuity. Unfortunately we are unable to accept gratuities on credit or debit card, we apologize for any inconvenience caused*