

À la Carte

2 courses for £37.25, 3 courses for £49.00

Starters

Pork, Radish, Consommé

Braised pork shoulder ravioli, confit belly & pork consommé

Rabbit, Tarragon, Goat's Cheese, Quince

Rabbit terrine, tarragon emulsion, goat's cheese marshmallows

Smoked Eel, Potato, Vichyssoise

Grilled smoked eel, pickled cucumber, quail's egg

Scallop, Leek, Mussel, Rye

Pan roasted scallops, braised leek, mussel cream
(£5.00 supplement)

Beetroot, Rocket, Ricotta

Red, white & golden beetroot & puree, rocket pesto

Mains

Venison, Parsley Root, Cabbage

Loin of venison, parsley root puree, blackberries

Beef, Onion, Kohlrabi

Braised short rib & roasted sirloin of beef, onion puree

Halibut, Chestnut, Cauliflower

Roasted fillet of halibut, chestnut gnocchi, chorizo foam

John Dory, Red Pepper, Courgette

Pan fried fillet of John Dory, smoked eel, anchovy vinaigrette

Artichoke, Parmesan, Ratatouille

Braised & roasted artichokes, chickpeas, parmesan gnocchi

Desserts

Lemon, Honey, Milk

Lemon polenta cake, honey mousse, milk meringue

Apple, White Chocolate, Blueberry

Apple mousse, blueberry puree, fig leaf ice cream

Coffee, Caramel, Mascarpone

Coffee cake, caramel ice cream, mascarpone mousse

Chocolate, Peanut, Malt

Chocolate & peanut bar, crystallised peanuts, malt ice cream

Blackberry, Crème Fraiche, Caramel

Blackberry soufflé, crème fraiche ice cream