

## STARTER

Seared Fillet of Mackerel with Spiced Apple Chutney,  
Spiced Apple and Fennel Remoulade

Pumpkin Royale with Parmesan Velouté,  
Crispy Sage and Toasted Pine Nuts

## MAIN COURSE

Roast Cod Fillet with White Beans Purée, Seared Squid,  
Foie Gras Vinaigrette

Breast of Wild Duck and Confit Leg with Parsnip,  
Madeira and Foie Gras

## DESSERT

Dark Chocolate Mousse Cake with Mandarin Sorbet

Poached Pear, Sable Breton, Vanilla Ice cream,  
Caramel Sauce and Hazelnuts

2 Course Menu £30

2 Course Menu With Matching Wine £47

3 Course Menu £35

3 Course Menu With Matching Wine £57

*Please Advise Us of Any Allergies or Dietary Requirements  
A Minimum of Two Courses Will Be Charged Per Person*

*A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*