



## Callum Graham's Trio of Duck

### "THE CHALLANS DUCK"

*The Challandais duck is thought of as the star of its breed, leader of its domain. This duck benefits from an acidic earth and is reared in fields with a taste of seaside winds. Most beneficial is the mild climate here, which allows the duck to roam free outside all year round, in total liberty. It is fed mainly a cereal based diet. The Challandais duck is reared with lots of care.*

Foie Gras Cream & Madeira Jelly with  
Chanterelles Mushrooms & Duck Fat Brioche

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Crispy Confit of Duck Leg, Kohlrabi Textures  
with Smoked Duck Consommé

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Duck Crown "A L'Orange" with  
Fennel & Spiced Duck Jus

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### Dessert

Selection of artisan cheese from Jean - Yves Bordier (£8 Supp.)

or

Jivara Chocolate Cremeux & Mango Sorbet

or

Popcorn Parfait, Caramel & Lime Sorbet

£160 for two people

£98 Sommelier Wine Pairing for two

All our prices are inclusive of G.S.T.  
A 10% service charge will be added to the bill

*If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal*