

Restaurant Menu

£45.00 for three courses

Fresh bread with accompaniments £2.00

Roasted scallops, celeriac and fermented garlic

Foie gras, palm sugar mousse,
poached cherries and gingerbread

Beetroot poached salmon with razor clam,
orange and fennel

Pumpkin and parmesan tart

Black olive poached monkfish,
pistachio risotto and basil

Veal fillet with pea, ham and perigord truffle
(£2.50 supplement)

Poached brill,
braised English snails and pearl barley

Loin of Yorkshire hare with carrot,
ajwain and chocolate

Steamed red mullet, basil ricotta gnocchi,
watermelon meat and confit tomatoes

Texel lamb, goats cheese cannelloni,
courgette and pinenuts

Wing rib of Galloway beef,
white bean and sweetcure bacon fricassee,
chips and broccoli for 2 people
(£3.50 supplement per person)

Broccoli and French beans £3.50
Chunky chips (cooked in beef dripping) £3.50
Chantenay carrots £3.50
Kale and sweetcure bacon £3.50
Sautéed mushrooms, garlic & spinach £3.50
New potatoes £3.50
Braised red cabbage £3.50

Food described in this menu may contain nuts, eggs, flour, other known allergens or their derivatives. If you suffer from any allergy or food intolerance please notify a member of staff before placing your order. Please be advised we cannot guarantee that any food item prepared in our kitchens will be free from allergens.

If you require a vegetarian menu please ask a member of staff

Tasting menu

Beetroot gazpacho,
vodka jelly and avocado sorbet

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Roasted scallops, celeriac and
fermented garlic
*Cave de Turckheim, Pinot Gris,
Alsace, France*

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Foie gras, palm sugar mousse,
poached cherries and gingerbread
*Vouvray, Demi-sec, Les coteaux tufiers,
France*

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Black olive poached monkfish,
pistachio risotto and basil
*Sepp Moser, Gruner Veltliner,
Apetlon, Austria*

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Poached brill, braised English snails
and pearl barley
*Macon Charnay, Domaine de Perserons,
Burgundy, France*

or

Texel lamb rack, goats cheese
cannelloni, courgette and pinenuts
*Emiliana, Pinot Noir Reserva Especial,
Casablanca Valley, Chile*

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Orange and olive oil cake with
candied celery

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Beetroot cannelloni, white chocolate
and liquorice mousse
*Domaine Grange Neuve,
Monbazillac, France*

£75

With accompanying wines

£110

This menu has to be ordered
for the whole table
If you wish us to vary a course
please let us know.