

## Restaurant Menu

£39.50 for three courses

Chef's appetiser £3.50  
Fresh bread with accompaniments £2.00

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English snails, garlic puree and potato fondants

Rose water pickled baby squid,  
red pepper and pork belly

Violet potato dauphine,  
smoked foie gras and sweetcorn

Beetroot poached salmon with razor clam,  
orange and fennel

Poached chicken with parmesan truffle cream,  
potato cannelloni

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Pan fried wild sea bass, glazed salsify, Jerusalem  
artichoke, Parma ham and white onion cream

Veal blanquette with braised onion

Roasted monkfish cheeks,  
smoked oxtail and pumpkin papardelle

Breast of mallard with sarladaise potato, choucroute

Texel lamb rack, goats cheese cannelloni,  
courgette and pinenuts

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*Please see our separate menu for desserts*

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

## Tasting menu

Truffled goat's cheese  
with cured duck

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Scallop with apple,  
fennel and lemongrass  
*Cave de Turckheim, Pinot Gris,  
Alsace, France*

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Game consommé  
with cured duck and venison  
*Percheron Shiraz Mourvedre,  
Western Cape, South Africa*

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Poached turbot with foie gras mousse  
and girolle cream  
*Sepp Moser, Gruner Veltliner,  
Apetlon, Austria*

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Roast monkfish cheeks,  
smoked oxtail and pumpkin papardelle  
*Macon Charnay, Domaine de Perserons,  
Burgundy, France*

**or**

Rack of Texel lamb with truffle risotto  
*Emiliana, Pinot Noir Reserva Especial,  
Casablanca Valley, Chile*

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Orange and olive oil cake with  
candied celery

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Blackberry and beetroot cannelloni  
with liquorice mousse  
*Domaine Grange Neuve,  
Monbazillac, France*

£68

With accompanying wines  
£98

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

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