

Starters

Pumpkin Velouté

sage & ginger gnocchi, balsamic jelly, parmesan foam
£9.50

Pan Seared Foie gras

quince purée, ginger bread, roasted chestnuts, five spice jus
£13.50

Pigeon

slow poached pigeon breast, butternut squash, cumin spiced lentils, hazelnut dressing
£12.50

Rabbit

rabbit terrine, fig puree, fig tarte fine, pickled carrots, baby rocket
£13.50

Crab 3-Ways

panacotta, tortellini, crab toast and basil espuma
£13.50

Grilled Mackerel

fricassée of mussels & root vegetables, saffron cream
£12.50

Main Courses

Venison*

venison loin, glazed red cabbage, parsnip purée, curried baby onions
£29.50

Supplement of £4.00, when selected with Gourmet Menu

Salt Cod

pan fried cod, banana shallots, fondant potato, cep purée, truffle foam
£24.50

Pork*

poached pork fillet, crushed celeriac, pancetta & apricot stuffing, pickled pear puree
£22.50

Fillet*

fillet of beef, horseradish boudin blanc, shallots & garlic foam, roasted ceps
£29.50

Supplement of £4.00, when selected with Gourmet Menu

Mullet

pan fried mullet, tomato fondue, confit garlic, tempura oyster, Parmentier potato
£22.50

Tatin

chicory tarte-tatin, glazed red cabbage, roasted ceps
£17.50

All game dishes may have tiny traces of shot.

** We recommend these cuts to be cooked medium-rare.*