

# Menu Du Chef

## **Clarence court slow cooked egg**

*Miso, aged Comté, Hollandaise sabayon*

## **Cured stone bass**

*Cucumber, green pepper kimchi, trout roe*

## **Cauliflower mushroom**

*Plankton, mushroom dashi, watercress*

## **Dorset crab raviolo**

*Dashi "beurre blanc", fresh peas, chives  
(£15.00 suppl.)*

## **Wild garlic paccheri**

*Pecorino, chilli, preserved lemon*

## **Cornish skate**

*Courgette, caperberries, sauce Champagne*

## **Berkshire pork**

*Braised cheeks, lentil casserole, confit potatoes*

## **Rhug Estate venison**

*Juniper celeriac, blackberry, late season radicchio  
(£25 suppl.)*

## **Sake soaked baba**

*Pink grapefruit, lemon verbena, white chocolate*

## **Passion Fruit "Martini"**

*Mango, martini bianco, lime*

## **Saint-Marcellin bavaois**

*Madeira, Truffle honey, black sesame sorbet*

## **Our cheese selection**

*apple chutney, celery, crackers  
(£15.00 suppl.)*

*2 courses ~ £49 / 3 courses ~ £55*

*3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £77*

*VAT is included at the current rate*

*14.5% discretionary service will be added to your bill*

*Game dishes may contain lead shot & bones, Crab dishes may contain shell*

*Please let the manager know of any allergies or dietary requirements*