

## **Festive Chef's Set Menu**

### **Snacks**

La Perle Noire oyster, guanciaie, finger lime £11

Brick pastry sandwich, truffled ricotta, honey £10

Landes duck liver parfait, Moroccan spices, pear chutney £12

Selection of Artisanal bread, Senia olive oil £6.5

### **To Start**

Wild pheasant breast, pomegranate, puntarella

Cured chalk stream trout, green apple, horseradish, hazelnut oil

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Vacherin Mont d'Or crème brûlée, chestnut, miso

### **Mains**

Capovolo nero risotto, Gorgonzola dolce, clementine

Honey glazed Guinea fowl, dates, sauce Périgord

Grass fed Côte de boeuf, sauce Bordelaise to share (£45 supplement per person)

Barbecued Cornish Cod, Jerusalem artichoke, Vin Jaune

### **Sides**

Smoked Charlotte potato, winter truffle £13

Caramelised Roscoff onion, seaweed tartare £11

### **Desserts**

Panettone pudding, blood orange, Marsala sabayon

Wild berries variation, chocolate gelato, macadamia

Baba au tiramisu – ideal to share between two (£14 supplement)

Truffled brie de Meaux, quince chutney, port

### **2 courses £49 - 3 courses £55**

VAT is included, 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.