

**Menu £49pp for 5 courses**

**NV Maison Mirabeau 'La Folie', Rosé de Provence, France**

**Snacks**

Brick pastry sandwich, truffled ricotta, honey

Landes duck liver parfait, Moroccan spices, pear chutney

Selection of Artisanal bread, Senia olive oil (£6.5 Supplement)

**To Start**

Cured mackerel, green apple, horseradish, hazelnut oil

Or

Dorset crab raviolo, charred fennel, beurre blanc (£15 Supplement)

**Mains**

Slow cooked BBQ Fallow deer shoulder, king cabbage, anchovy bagna cauda

Or

Grass fed beef, celeriac gratin, smoked haddock (£20 Supplement)

**Desserts**

Wild berries variation, chocolate gelato, macadamia

Or

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

Selection of Farmhouse cheese, house chutney, celery, crackers

1 piece 8

2 pieces 15

3 pieces 20

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.