

Snacks

- La Perle Noire oyster, guanciale, 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
- Heritage carrot salad, pink grapefruit, organic quinoa
- Cured yellow tail, bergamot, pickled chanterelles (£10 supplement)

Mains

- Cavolo nero risotto, Gorgonzola dolce, clementine
- Barbecued Cornish Cod, Jerusalem artichoke, Beurre Blanc
- Roasted Free range Basseri chicken, foie gras sauce

Or

- Grass fed Hereford beef sirloin, Hermitage jus, smoked bone marrow (£15 supplement)
- Served with Duck fat roasted potato, Espelette pepper canelé, Braised Roscoff onion

Sides

- Smoked Charlotte potato, Winter truffle £13
- Charred hispi cabbage, walnut, Taleggio £10

Puddings

- Apple tart tatin, Calvados caramel, Normandie Crème fraîche
- Panettone pudding, blood orange, Marsala sabayon
- Baba au tiramisu - ideal to share between two (£12 supplement)
- Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

2 courses for £49pp

3 courses for £55pp

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.