

STARTERS

Brill Fillet

ricotta gnocchi, seared scallop, poached grapes, light bread sauce

Heritage Beetroot Salad

vacherin mont d'or mousse, rye bread, mandarin oil

Poached Lemon Sole

warm vegetable salad , lobster and hazelnut emulsion

Pressed Rabbit and Ham Hock Terrine

pickled carrots, crisp ginger, foie gras parfait

Smoked Eel Risotto

tomato jelly, coriander, heirloom tomato and cucumber vinaigrette

Roast Quail

leek, potato and artichoke salad, potato terrine, hollandaise

MAIN COURSE

Organic Spelt

roast salsify, poached duck egg, Jerusalem artichoke gratin, hazelnut oil

Glazed Veal Cheek

truffle mash, crisp veal tongue, red wine glazed salsify, gribiche sauce

Slow Cooked Suckling Pig

saffron braised chicory, ratte potato puree, muscat vinegar sauce

Salt Marsh Lamb

sweetbreads, baked aubergine, fried lentil puree, braised lamb shoulder, capers

Roast Monkfish

razor clams, squid, scallop, fennel marmalade, seafood bisque, citrus oil

Organic Salmon

sautéed broad beans, roast foie gras, pickled wild mushroom salad, kaffir lime

3 courses £39 per person

4 courses £45 per person

(optional cheese course)

DESSERTS

Amedei Chocolate Tart
orange chantilly, passion fruit sorbet, cocoa tuille

Jasmine Panna Cotta
soft red fruits, hibiscus jelly, strawberry sorbet

Honeycomb Rice Pudding
red wine jelly, caramelised figs, coffee ice cream

Passion Fruit Curd
citrus salad, blood orange sorbet, meringue, vanilla cream

Crème Caramel
poached granny smith apple, hazelnut sponge,
blackberry sorbet

Selection of British and French Cheeses

Tea, Coffee and Petit Fours
£4

A **discretionary** 12.5% service charge is added to your final bill
*We are committed to the Code of Best Practice on Service Charges
and they are shared amongst employees.*

Head Chef: Shay Cooper

TASTING MENU

Amuse Bouche

Smoked Eel Risotto
tomato jelly, coriander, heirloom tomato and cucumber
vinaigrette

Roast Monkfish
razor clams, squid, scallop, fennel marmalade,
seafood bisque, citrus oil

Roast Quail
leek, potato and artichoke salad, potato terrine, hollandaise

Salt Marsh Lamb
roast aubergine, fried lentil puree, lamb shoulder confit, caper
dressing

Selection of English and French Cheeses
green tomato compote

Amedei Chocolate Tart
orange chantilly, passion fruit sorbet, cocoa tuille

£55 per person
available for the whole table