



RESTAURANT · BAR · BRASSERIE

## WINTER DINING

3 courses and a cocktail 39

### STARTERS

Truffle burrata, red wine pears, crispy parsnips, kale pesto (v)

Severn and wye smoked salmon, purple potato blinis, keta and samphire, spinach purée

Slow-cooked pork belly, Stilton rarebit, crackling, apple sauce, cauliflower purée

### MAINS

Winter vegetable stew, tabbouleh, grilled sausages, pita bread, spiced yoghurt (v)

Sea bass, squid ink linguine, buttered kale, razor clam, Champagne sauce

Duck breast, crispy confit, salt-baked swede, pear and smoked duck barley, black cabbage

### DESSERTS

Chocolate mousse, Griottine cherries

Spiced panna cotta, cranberries

Almond cake, clementines, crème fraîche

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please

inform your waiter. Please note that nuts are used in our kitchen. All prices include V.A.T. A discretionary service charge of 12.5% will be added to your bill.