

À La Carte Menu

Starters

Wood Pigeon, Toasted Chestnuts, Pickled Wild Mushroom, Madeira Jus

Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)

Smoked Monk Fish Tails, Rainbow Pepper Tartare, Prawn Crisps, Garlic Oil

Main Plates

Wild Rabbit Roulade, Crispy Chicken Skin, Leek, Smoked Garlic Puree, Toasted Hazelnuts, Dark Chocolate & Chilli Reduction

Oven Roasted Butternut Risotto, Squash Basket (v)

Pan Fried Duck Breast, Cauliflower Puree, Glazed Carrot & Baby Aubergine, Charred Bok Choy

Pan Fried Sea Bass Fillet, Crushed New Potato, Crispy Tobacco Onions, Lemon Beurre Blanc

Desserts

White Chocolate & Wild Berry Iced Parfait

Raspberry & Mango Sorbet

Lemon Tart, Burnt Meringue, Lemon Jelly, Blackberry