

Starters

Ham Hock Terrine

Pickled Baby Vegetable, Grain Mustard Pork Jus

Home Smoked Mackerel Salad

Dried Seaweed, Horseradish Crème Fraiche

Salt Baked Heritage Beetroot (V)

Goats Curd, Citrus, Chive

Mains

Slow Cooked Gressingham Duck Leg

Cannellini Bean Casserole, Basil Jus

Smoked Haddock Gratin

Mash Potato, Leeks, Poached Clarence Court Burford Brown,
Garlic Cress

Saffron Risotto (V)

Forest Mushroom and Truffle Butter

Sides £5

Broccoli

Chilli, Garlic, Preserved Lemon

Baked Aubergine

Tomato, Parmesan

Pan Tossed Fine Beans

Toasted Almonds, Shallot Butter

Marmite Roasted Potatoes

*All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
If you are allergic to any food product, please advise a member of the service team.*

Desserts

Steamed Ginger Pudding
Birds Custard

Chocolate Brownie Cheesecake
Orange and Basil

Apricot Bakewell Tart
Whiskey Cream

After Dinner

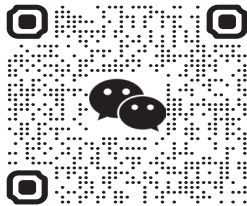
Graham's L.B.V. Port £13

Remy Martin VSOP Cognac £13

Buffalo Trace Bourbon £10

Port Charlotte Heavily Peated Whisky £17

Warner Edwards Rhubarb Gin £13



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