

SAMPLE MENU

STARTER

Loch Duart salmon tartare, dashi jelly,
pickled cucumber and skyr

Crisp hen egg, aged Parmesan foam, smoked duck

Artichoke and ratte potato salad, mimosa,
truffle dressing

Red wine braised ox cheek “Bourgignonne”

MAIN COURSE

Roast Castaing duck breast, celeriac, quince,
Alsace bacon, “Grand Veneur” sauce

Glaze Cumbrian pork belly, choucroute,
caramelised apple, Morteau sausage

Day-boat Cornish cod, hen of the wood, spinach, cockles,
seaweed sauce

Roast cauliflower and mushrooms, mustard leaf pesto,
crisp olives

DESSERTS & CHEESE

Aged British and French cheeses from La Fromagerie
(6 supplement)

Granny Smith apple tatin, crème fraîche and caramel

Soufflé marrons glacé, pear and honey sorbet

Exotic fruit ravioli, banana and passion fruit sorbet