

A glass of bubbles on arrival

STARTER

Hand Dived Scottish Scallops, Celeriac and Apple

Galette of Slow Cooked Pork, Butter Poached Langoustines,
Apple and Vadouvan

Poached Tail of Dorset Blue Lobster, Cauliflower Puree,
Lobster Butter Sauce with Perigord Truffle
(Supplement £25)

Seared Foie Gras with Yorkshire Rhubarb and Gingerbread

Roast Quail, Confit Leg, Caramelised Orange Purée,
Warm Orange and Hazelnut Dressing

MAIN COURSE

Roast South Coast Turbot, Confit Celeriac, Cep Sauce
(Supplement £10)

Griddled South Coast Line Caught Fillet of Seabass, Braised
Jerusalem Artichokes, Parsley Purée, Wild Mushrooms,
Red Wine and Tarragon Jus

Ox Cheek Slow Cooked in Madeira, Casserole of Wild
Mushrooms, Onions and Bacon

Saddle of Lamb, Garlic Puree, Turnips and Thyme

Roast Saddle and Braised Shoulder of Venison with Beetroot

DESSERT

Warm Caramelised Pineapple, Coconut and Rum
Breganze, Dindarello, Maculan, Italy 2018 £9.50

Passion Fruit Soufflé with Dark Chocolate Sauce
Sierras de Málaga,, Ariyanas, Bentomiz, Spain 2012 £13

Chocolate Hazelnut and Mandarin
Maury Réserve, Mas Amiel, France, 2012 £15

Toffee Apple
Jurancon, Clos Uroulat, Charles Hours, France 2017 £11

Selection of British Cheeses
Port, Tawny 10 years old, Niepoort £15
Jerez, Fino Sherry, Bodegas Tradicion, Spain £7.50
Madeira, Bual, Blandy's 1966 £45

***Please advise us of any allergies or dietary requirements
A minimum of two courses will be charged per person***