



Dinner Menu

2020

Two Courses £45
Three Courses £48

Starters

Duck liver parfait

Smoked duck breast, hazelnut crumb, chicory marmalade, orange, toasted brioche

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### **Torched mackerel**

Smoked mackerel pate, pickled cucumber, sourdough croutons, buttermilk snow, dill oil

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Vichyssoise soup (V)

Slow cooked hen's egg, Buttered leek, confit potatoes, chive oil

All our prices include VAT at prevailing rate

An optional service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

Our dish descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a team member for details.

All game meat is wild and therefore on rare occasions you may find traces of bullet fragments.

Mains

Pork belly

Glazed pig cheek, baby carrots, carrot & potatoes terrine, honey & star anise jus

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### **Pan fried hake**

Parisienne potatoes, braised leek, parsley oil, warm tartar sauce

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Salt baked sand carrots (V)

Roasted baby gem, cumin hummus, spiced hazelnut dukkha, black sesame seed dressing

Sides £5 each

French beans & preserved lemon

Gruyere & spinach gratin

Lyonnais potatoes

Provençal roasted vegetables

Pommes ponte neuf

Desserts

Baileys chocolate marquise

Hazelnut joconde, bitter chocolate crumble, candied hazelnuts, milk sorbet

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### **Vanilla cheesecake**

Oat crumble, passion fruit curd, mango sorbet

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Apple tartan

Bay leaves ice cream

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**Cheese Course from the trolley £6.00 supplement**