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2 COURSE MENU £39
 3 COURSE MENU £45
 FESTIVE CHEF'S TASTING MENU £79



STARTERS

Mushroom & black truffle velouté, Wagyu beef bonbon *Dairy, gluten*

Beef tartare duo, wild mushrooms, egg yolk ice cream & Szechuan pepper *Nut, dairy, egg*

Hot smoked pine salmon, potato, wasabi *Fish, dairy, sulphur dioxide*

Slow cooked octopus, yogurt ice cream, Port wine *Dairy, gluten, mollusc, sulphur dioxide*

♥ Foie gras brioche, Bramley apple, lovage, hibiscus *Gluten, dairy, sulphur dioxide*

MAINS

Potato & celeriac millefeuille, Reblochon foam, black winter truffle *Dairy, sulphur dioxide*

Lobster lasagna, matcha tea, vanilla custard *Sulphur dioxide, shellfish, dairy, gluten*

Gingerbread Wellington, Rhug Estate fallow deer, blackberry sauce *Sulphur dioxide, dairy, gluten*

♥ Bokan Bouillabaisse, potato fondant, rouille *Fish, crustacean, egg, sulphur dioxide*

♥ Rhug Estate organic lamb cannelloni, Burgundy style *Gluten, egg, sulphur dioxide*

DESSERTS

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield, quince & pineapple chutney, homemade bread *Gluten, dairy*

A selection of homemade ice cream & sorbet *Dairy*

Clementine tart, flamed meringue *Dairy, egg, sulphur dioxide*

Comté soufflé, sticky toffee pudding ice cream, white truffle maple syrup *Gluten, dairy, egg, sulphur dioxide*

Magnum ice cream, cookie dough, choco, dulce de leche *Gluten, dairy, egg*

SIDES

Sautéed seasonal vegetables **5.00**
 Farmers salad **5.00**

Mash potato **5.00**
 Black truffle mash potato **8.00**

Triple cooked fries **5.00**