

DINNER MENU

STARTERS

Madeira glazed duck liver parfait, baby onions, micro button mushrooms and an onion brioche

Crispy cod brandade, roasted garlic mayonnaise, creamed leeks, yuzu and squid ink focaccia

Ravioli of Kidderton Ash goats cheese, black winter truffle, buttered kale and onion puree

Chicken, chorizo and chive roulade, spinach and smoked almonds

Beetroot cured salmon tartare, confit egg yolk, mustard, cornichons and frisée salad

Chickpea and chili chips, cauliflower puree, charred sprouts and coriander oil

MAIN COURSES

Fillet of Torre Meadow beef, braised oxtail, charred baby gem,
chestnut mushrooms and fondant potato (£8 supplement)

Stuffed breast of guinea fowl, parsnips, braised red cabbage, prunes and pommes dauphine

Slow cooked cherry orchard ribeye of pork, spiced pumpkin, pancetta, cavolo nero and apple chutney

Roasted North Atlantic cod, Romanesco, lemon mayonnaise and a pearl barley risotto

Pan fried skate wing, red wine braised salsify, fennel, brown shrimps and a light smoked potato velouté

Mille-feuille of wild mushrooms, caramelised onions, pickled radish, charred baby leeks, parsley cream

DESSERTS

Chocolate and banana cake, caramelised bananas, toffee gel and white chocolate ice cream

Coconut and passion fruit entremets, sable Breton, exotic fruit sorbet and a coconut meringue

Apple crumble panna cotta, spiced fruit ice cream, pickled apples and white balsamic

Dark chocolate fondant, pecans and mascarpone ice cream

Alfonso mango marshmallow, white chocolate aero, mango salsa and citrus granita

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £35.00 / 3 courses £43.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"I have very simple tastes, I am always
satisfied with the very best"*

OSCAR WILDE