

STARTERS

Chalk Stream Trout

Oscietra Caviar | Mandarin | Watercress

Chicken Wings

Morteau Sausage | Soubise | Perigueux Sauce

Tuna

Avocado | Pickled Carrots | Furikake

Celeriac

Parmesan | Hazelnut | Tarragon

Partridge

King Oyster Mushroom | Risotto | Crosnes

MAINS

Turbot *£15 supplement*

Salsify | Chervil | Hen of the Woods | Roasted Chicken Sauce

Cod

Hispi Cabbage | Mussels | Oyster | Dulse

Gnocchi

Cauliflower | Berkswell Cheese | Sorrel

Sika Venison

Golden Beetroot | Red Cabbage | Comte

Suckling Pig

Jerusalem Artichoke | Quince | Trompettes

Please advise us if you suffer from any allergy or intolerance. Most of our cheese are made with unpasteurized (raw) milk. Game may contain shot and fish may contain bones. Our team will do their best to provide you with the information you need to help you to make your choice of food. Catering practices in the kitchen are designed to minimize the risk of accidental inclusion of allergens, however, there is always a small risk that traces of allergens could be found in any product served here.

DESSERTS

Calvados Baba

Williams Pear | Chantilly Cream

Soufflé (£5 supplement)

Caramelised Banana | Butterscotch | Peanut Butter

Manjari Chocolate

Milk | Honeycomb

Treacle Tart

Stem Ginger | Mulled Cider Apple

Selection of Artisan Cheese from La Fromagerie

£10 supplement

3 courses for £45

Prices above include VAT

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