

For the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Olives (Ve & GF)

Small Nate

Served sharing style

Ham Hock & Parsley Terrine Indian military pickle, sourdough toast

Cured Mackerel (GF) grapes, verjus, tarragon

Warm Winter Salad (V) Delica pumpkin, chantarelles, brown butter, truffle, barley

grae 1 1971

Please choose your main

Roasted Cod (GF) samphire, sauce gribiche

Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger

Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, truffle

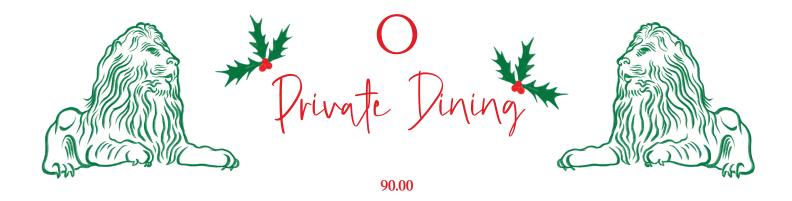
resper s Please choose your dessert

Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream

Valrhona Chocolate Mousse (Ve & GF) pear compôte

Egg Custard Tart nutmeg

Vegan options available upon request



-or the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Olives (Ve & GF)

Taramasalata radishes and fennel

Nuts with Rosemary & Chilli (Ve & GF)

Small Nat

Served sharing style

Cornish Crab (GF) fennel, grapefruit, kohlrabi London Burrata (V & GF) beetroot, horseradish, red vein sorrel Exmoor Venison Tartare sour cherry, marinated figs

Please choose your main

Gigha Halibut (GF) cacciucco sauce, braised fennel, sea herbs Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger Stuffed Tamworth Pork black pudding, turnip tops, caper gravy Dry Aged Hereford Sirloin (GF) grape mustard, bordelaise sauce (300g)

Please choose your desserts

Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream
Citrus Pavlova (GF) crystalised meringue, brandy cream, citrus salsa
Sticky Toffee Pudding toffee sauce, caramelised pears, Cornish clotted cream
Baron Bigod Williams pear, truffle honey

Vegan options available upon request



or the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter

Olives (Ve & GF)

Taramasalata radishes and fennel

Devils on Horseback (GF) prunes wrapped in Tamworth smoked bacon

Cornish Crab (GF) fennel, grapefruit, kohlrabi

To Start

Ham Hock & Parsley Terrine Indian military pickle, sourdough toast

London Burrata (V & GF) beetroot, horseradish, red vein sorrel



Hereford Beef Wellington mushroom, madeira, truffle jus

Roast Halibut (GF) salsify, lobster sauce

Celeriac, Potato & Truffle Pithivier (V) Baron Bigod, madeira sauce

Served with pink firs, brussels sprouts, carrots with butter and chives

Jesserts

Citrus Pavlova (GF) crystalised meringue, brandy cream, citrus salsa

Coffee & Petit Fours

Vegan options available upon request



Additions

Canapé x4 (2 of each) 45.00 (list available)

Oysters 12 / 24 classic or house x12 60.00 / x24 120.00

Exmoor Caviar sour cream, chives, potato crisps 30g / 85.00

Mini Mince Pies 3.00

English & Irish Cheeses from Neal's Yard seasonal accompaniments 19.00pp

Petit Fours takeaway chocolate box 6.00

Fortnum & Mason Crackers (set of 6) 200.00

Champagnes

Ruinart Blanc De Blanc Champagne, France, NV nectarines, citrus fruits with a pleasant mineral quality 125ml - 27.50 / 750ml - 165.00

Krug Champagne Champagne, France, 2003 aromas of blossom, fresh plums, green apples, orange peel and hazelnut 750ml - 350.00

> Dom Perignon, Vintage Champagne, France, 2012 honeysuckle, toasted almonds, ripe fruit, and vanilla 750ml - 320.00

Delamotte Brut Champagne, France, NV appealing freshness, soft curves and a precise, fresh fruit finish 125ml - 18.00 / 750ml - 85.00

Laurent-Perrier Rose Champagne, France, NV ripe red fruit aromas, exotic intensity and great freshness 125ml - 25.00 / 750ml - 145.00

Nyetimber Classic Cuvee West Chilington, England, NV palate of honey, almond, pastry and baked apples 125ml - 18.00 / 750ml - 98.00