



3 Course Set Menu / 50 per person

Starters

Wild Mushroom Panna Cotta, Chestnut Puree, Tarragon Emulsion, Bread Crisp ^(Ve)

Truffle Beef Tataki, Beef Fillet in Wakame, Truffle Emulsion, Parmesan, Fresh Truffle

Golden Beetroot C Heritage Beetroot Salad, Goat's Cheese, Candied Walnut, Orange Gel ^{(GF)(V)}

Game Terrine, Picked Vegetable, Mulled Wine Gel, Toasted Brioche

On the table: Focaccia and Whipped Truffle Butter to share (V)

Mains

Skate Wing, Fondant Potato, Garden Peas, Clams, Champagne Velouté ^(GF)

Glazed Duck Breast, Celeriac Puree, Leg Croquette, White Cabbage, Chicory, Berries Jus ^(GF)

Mushroom & Spinac Wellington, Parsnip Puree, Broccoli, Vegetable Jus ^(Ve)

Beef Sirloin, Truffles Potato Puree, Sprout, Mushroom Stuffed, Red Wine Jus ^{+6 Supplement}

On the table: Selection of Side Dishes to share (VG)

Dessert

Caramel Cheesecake, Vanilla Ice Cream, Chocolate Tuile ^{(V) (GF)}

Vanilla Cream Brule, Short Bread

Red Currant Tart, White Chocolate Chantilly, Coulis ^(v)

Cheese Selection, Quince Jelly, Oatcakes ^{(GF) +4 supplement}

Tomme de Chevre (Pasteurised Goat's Milk) / Comte (Unpasteurised Cow's Milk)
Bleu des Basques (Pasteurised Ewe's Milk) / Delice de Bourgogne (Pasteurised Cow's Milk)

** - Gluten Free upon request

A discretionary 12.5% service charge will be added to your bill, which goes directly to our team. Game may contain shot.
We do not accept American Express.