



## 5 Course Set Menu / 75 per person

### Amuse Bouche

Beetroot on Crisp Bread with fresh Truffle \*\*

### Starters

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

Scallops Royale Crudo, Pickled Cucumber, Horseradish Snow, Trout Roe, Edible Flowers (GF)

Smoked Mackerel Pate, Pickled Apple, Radish, Crisp, Dill Emulsion (GF)

Game Terrine, Picked Vegetable, Mulled Wine Gel, Toasted Brioche (GF)

Truffle Beef Tataki, Beef Fillet in Wakame, Truffle Emulsion, Parmesan, Fresh Truffle (GF)

### Mains

Seared Halibut Filet, Fondant Potato, Garden Peas, Mussel, 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 Filet, Truffles Potato Puree , Sprout, Mushroom Stuffed ,Red Wine Jus

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***Cheese Selection, Quince Jelly, Oatcakes To Share*** (GF)

### Dessert

Caramel Cheesecake, Vanilla Ice Cream, Chocolate Tuille (V) (GF)

Vanilla Cream Brule, Short Bread

Red Currant Tart , White Chocolate Chantily, Coulis (V)

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### Sides to choose from

Focaccia & Whipped Truffle Butter (V)    6    Organic Salad, Vinaigrette & Parmesan (V) (GF)    6.5

Duck Fat Roasted Potatoes & Herbs (DF) (GF)    6    Tender Stem Broccoli, Almonds, Sea Salt (V) (GF)    6.5

\*\* - 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.