



MAIN MENU



STARTERS

Cream of cep and chestnut soup with toasted Cevennes onion pinwheel
Warm salad of koginut squash, celeriac, artichokes, feta and candied walnuts
Cured gilthead bream, habanada, green clementine, radish and English wasabi
Roast red leg partridge, Jerusalem artichoke, black pudding and sunflower seed pesto
Caramelised veal sweetbread, ewe's curd gnudi, oregano and chanterelles
Scorched mackerel, apple, oyster cream and Autumn leaves
*Grilled orkney scallops pancetta and roe butter **+5pp***

MIDDLE COURSE **+25pp**

Linguine, Alba white truffles and aged pecorino
Pork tortellini, black pudding & truffle
Italian white sweet potato agnolotti, sage, beurre noisette, trompettes and pecorino
Hand rolled fregola, grilled squid, Torbay prawns, lemon and nduja

MAINS

Crisp suckling pig, salsify, barbecued cabbage, quince and black garlic
Roast rump and glazed shin of veal, creamed polenta, turnip tops and gremolata
Loin of cod, charlotte potatoes, cauliflower, Fowey mussels and curry leaf
Roast Berkshire deer, crisp galette, golden beets, kale and damson
English guinea hen, jerusalem artichokes, kohlrabi and chestnuts
*Roast rib of Scottish beef, Gratin dauphinois ceps and winter greens **+10pp***
*Roast Cornish turbot pumpkin gnocchi winter chard and chanterelles **+10pp***

DESSERT

Prune and Armagnac millefeuille
Bitter chocolate pavé and milk ice cream
Warm almond polenta cake, pear and Brillat Savarin
Clementine custard tart and yoghurt sorbet
Bramley apple soufflé, stem ginger ice cream
Cheese Selection