

DINING ROOM

SMALL PLATES

Deep fried oysters	3.00 ea
Jersey rock oysters	3.00 ea
Mozzarella	4.00
Oxtail and bonemarrow kremeski	4.00
Smoked cod's roe	4.00
Pigs' trotters on toast	4.50
Charcuterie	8.50

STARTERS

Jerusalem artichoke soup	7.00
Pickled sardines, red onion & warm potato salad	7.50
Ricotta tortelli, butternut squash & sage	8.50
Swiss chard salad, blue cheese, walnut & pear	9.50
Quail, hazelnut pesto, remoulade & foie gras	10.00
Scallops, crushed artichoke, cauliflower, almonds & jus gras	15.00

MAINS

Polenta & wild mushrooms	16.00
Braised ox cheek & tongue, lentils & orange gremolata	18.00
Cod, ogle shield crust, leeks & cauliflower	19.00
Turbot, black rice, ruby chard & cockles	22.00
Partridge, spaetzle, chanterelles, bacon & sourdough sauce	22.00
Loin of venison, lardo, baked celeriac & red cabbage	23.00

FOR SHARING

Cote de boeuf, celeriac purée, black cabbage & parmesan chips	60.00
Pork belly, roast pumpkin & cabbage	38.00

ON THE SIDE

Pomme purée	3.50	Black cabbage	3.50
Green salad	3.50	Red cabbage slaw	4.00