



THE HUNTER'S
MOON

December 2024

Aperitifs

<i>Butty Bach</i>	£ 5.80	<i>Coates & Seely Sparkling Brut</i>	£13.50
<i>Bloody Martini</i>	£14.00	<i>Revered Hubert Garden Spritz</i>	£13.50
<i>Volcan Paloma</i>	£14.00	<i>Coates & Seely Sparkling Rosé</i>	£14.00
<i>Chilli & Cucumber Margarita</i>	£13.50	<i>Copper Lion Gin, Pomegranate & Basil Tonic</i>	£ 8.50

CHRISTMAS SPECIAL

Fillet of beef Wellington with pommes cocottes, charred tenderstem and red wine jus - £120.00 For two to share

Today's Specials:

*Roast venison loin with truffle dauphinoise potato, buttered sprout tops, glazed salsify and blackberries £42.00

To Begin

Boquerones with garlic, chilli and olives	£ 7.00
Salt and pepper squid with aioli and green chili	£11.00
Half a dozen Jersey Royal oysters with shallot vinaigrette and lemon	£24.00
Baked Vacherin Mont d'Or (750g) with crusty bread and pickles (for 2-4 to share)	£35.00
Exmoor Caviar - Cornish Salted Baerii (30g) with blinis, truffle crisps, sour cream and chives	£90.00

Starters

French onion soup with and gruyere croute	£13.00
Chicken liver parfait with white wine jelly and toasted brioche	£12.00
Burrata with risotto Milanese, chestnut gremolata and crispy cavolo nero (v)	£16.00
Raviolo of baby back ribs with pork pluma, roast chicken broth and hispi cabbage	£18.50
Veal carpaccio with truffle dressing, pickled Scottish girolles, artichoke purée and frisee	£17.50
Mackerel sashimi with roast onion dashi, spring onion, miso mayonnaise and XO dressing	£15.00

Main Courses

Game pithivier celeriac purée, braised red cabbage and meat juices	£27.50
Whole sole with mussel and caviar velouté, crispy ratte potatoes and aioli	£42.00
Roast partridge with crushed winter roots, bread purée, caramelized shallots and port jus	£27.00
Braised featherblade with roast carrot purée, kale, triple cooked truffle and parmesan chips	£27.50
Pan fried stonebass with saffron bouillabaisse, palourde clams, rouille and crispy trompettes	£33.00
Grilled oyster mushrooms with charred kohlrabi, mustard leaves and Miyagawa and sesame dressing (v)	£24.00

Side Dishes

Aspen fries	£ 7.00	Rocket and parmesan salad	£ 5.50
Triple cooked chips	£ 6.00	Green beans with garlic and parmesan	£ 6.00

(See overleaf for desserts and digestifs)

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts (v) = vegetarian.



Desserts

Crème brûlée	£ 9.50
Affogato corretto	£ 8.50
Pear and chocolate baked Alaska (n)	£13.50
Capezzanna olive oil ice cream with Maldon sea salt	£ 9.00
Sticky toffee pudding with clotted cream ice cream and custard	£10.50
Chocolate and caramelized banana choux bun with chocolate cremeaux and dulce de leche	£12.50
A plate of Golden Cross, Godminster, Colston Bassett Stilton and Tunworth with quince and crackers	£16.00

Ice Creams & Sorbets

Ice creams - Salted caramel, strawberry, tiramisu, pistachio (n) <i>(per scoop)</i>	£ 2.50
Sorbets - Mango, pineapple, strawberry, melon, passion fruit, raspberry <i>(per scoop)</i>	£ 2.50

To Finish

Coffee or infusions with chocolate truffles	£ 7.00
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Digestifs

Limoncello	£ 3.80	Classic Negroni	£12.00
Espresso Martini	£13.00	Belvedere Pomegranate Cosmopolitan	£14.00

Dessert Wines

	75ml	Bottle
Pedro Ximénez `El Candado` NV, Valdespino, Andalucia, Spain	£ 7.75	£38.50 375ml
Sauternes, Château Laville 2016, Bordeaux, France	£10.75	£58.00 375ml
`Schweizer` Moscato Rosa 2022, Franz Haas, Trentino-Alto Adige, Italy	£13.75	£82.50 500ml
Vin Santo, Isole e Olena 2009, Tuscany, Italy		£88.00 375ml
Chateau Climens, 1er Cru Classe, 1989 Sauternes – Barsac, France		£162.00 750ml

Sherries & Port

	75ml	Bottle
NV Xeco Fino, Bodegas y Vinedos Diez Merito, Spain	£ 8.00	
Xeco Amontillado, Bodegas y Vinedos Diez Merito, Spain	£ 8.00	
NV `Dona Antónia` 10-Year-Old White Port	£ 8.50	£40.00 375ml
Unfiltered Late Bottled Vintage Port 2018, Sandeman, Douro, Portugal	£ 9.00	£45.00 750ml
20-Year-Old Tawny Port NV, Sandeman, Douro, Portugal	£14.50	£75.00 750ml

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