

MENU

Terrine of duck foie gras, fig, riesling jelly

Dorset crab, wasabi avocado, mango
10.00 supplement

Beetroot, goat cheese, truffle (v)

Seared Orkney scallop, Jerusalem artichoke, apple velouté
10.00 supplement

Braised shin of beef and foie gras raviolo, velouté, elderberries

Ballotine of Loch Duart salmon “mi-cuit”, fromage blanc & keta caviar

Burgundy snails, pommes mousseline, herbs and garlic butter sauce

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Partridge, braised cabbage, pancetta, orange, jus

Autumn truffle risotto (v)

Dorset sea bass, herbed crust, wild mushroom,
horseradish cream, beetroot
10.00 supplement

Rump of lamb, autumn vegetables, rosemary jus

Truffle and potato ravioli, mushrooms, butter emulsion (v)

Pavé of salmon, baby squid, salsify, lobster bisque

Tournedos Rossini, sauce Périgourdine
10.00 supplement

3 courses 55.00

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability

A discretionary 12.5% service charge will be added to your bill.
All prices include VAT.