

Sample Menu March 2024

Canapés: Aged Comté gougères (£1.20 each)

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce
Crisp calf's brains with Merinda winter tomatoes, sauce ravigote, confit potato and dandelion
Home cured salmon with a fried tempura oyster, blood orange, fennel, monk's beard and radish
Foie gras and Armagnac soaked prune terrine with rabbit rillettes, crisp chicken skin and toasted brioche
Tempura baby violet artichokes with confit quail legs, pickled red onion, aioli, rapeseeds and tardivo
Parsley root velouté with slow cooked Ox cheek, ras el hanout and aged Comté gougères
Duck egg tart with red wine sauce, turnip purée, lardons and sautéed duck heart

Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise
Barbary duck breast and confit leg with poached quince, crosnes, red cabbage and chestnuts
Roast coquelet breast and boudin of leg with chanterelles, spätzle, mustard, celeriac and young leeks
Roast Cornish cod with an almond, caper and raisin crust, cauliflower purée, Roseval potatoes and curry oil
Cornish brill with risotto nero, mussels, chargrilled squid, confit fennel and orange gremolata
Lamb rump and tongue with potato terrine, artichoke purée, savoy cabbage and pancetta
Sautéed gnocchi with Calçot onion, walnuts, taleggio, frisée and chives

Sides: Triple cooked chips and Béarnaise 5.00

Cheese (+£8.50 instead of dessert) (or £20 as an extra course)

A whole vacherin (ideal to share or for one and take the rest home +£20 supplement)

Buttermilk panna cotta with forced English rhubarb, almond nougatine, sorrel and pistachio cakes

Poached pear financier with vanilla and cinnamon ice cream, pine nut brittle and pear purée

Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans

Blood orange sorbet with blood orange crisps and freshly baked madeleines

Tarte tatin with crème fraîche ice cream (for two)

Honeycomb ice cream with chocolate tuile

Crème brûlée

Prix Fixe:

Lunch (Monday-Saturday): £47.50 for three courses, £40 for two courses, £35 for one course.

Dinner (Monday-Saturday): £75 for three courses, £60 for two courses, £45 for one course..

Sunday Lunch & Dinner: £55 for three courses, £45 for two courses, £40 for one course.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen- free. Some of our cheeses are unpasteurised. If you require allergy information concerning menu items please ask a member of staff.



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