

# CHAPTER ONE

## MENU DU JOUR

THURSDAY 7<sup>TH</sup> MARCH 2019  
THREE COURSES £24.95

Velouté of Leek & Potato (v)

Pressed Terrine of Chicken,  
Mushroom & Wild Garlic with Sauce Gribiche

Deep Fried Herring Milts, Baby Gem, Garlic Mayonnaise, Focaccia  
Croutons  
& Garlic Butter



Crispy Belly of Pork  
Savoy Cabbage, Apple Purée & Pork Jus

Pan-Fried Salmon  
Risotto of Leek & Tiger Prawns

Josper Grilled Jerusalem Artichoke with Poached Hens Egg  
Treviso, Smoked Mayonnaise & Hazlenut Dressing



Buttermilk Pannacotta  
Sesame Granola & Green Apple Sorbet

Warm Pistachio Frangipane, Rhubarb Compote  
Ginger Crumble & Yoghurt Sorbet

Selection of Three Cheeses (Supp £3.00)

*All prices include VAT. A 12.5% Optional gratuity will be added to your bill.  
Whilst every effort is made to be extremely careful, it is with regret that we can not guarantee  
any of our dishes to be free of nut traces. Should you have a food allergy of any kind..  
Please mention to the waiting staff.*

(Please Note All Our Cheeses Are Unpasteurised)

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