

# CHAPTER ONE

## STARTERS

Velouté of Spring Pea, Raviolo of Braised Ham Hock  
Pressed Terrine of Pigs Head, Crispy Croquant, Gribiche Sauce & Mustard Dressing  
Warm Salad of Jersey Royals, Black Truffle, Crispy Hen's Egg & Parmesan  
Gin Cured Chalk Stream Trout, Compressed Cucumber, Dill & Yoghurt Dressing  
Yellowfin Tuna Tartare, Sesame & Soy Marinade, Crispy Lotus Root  
Saffron Braised Mussels, Israeli Couscous & Chorizo Espuma  
Pan-Fried Potato Gnocchi, Cornish Lobster, Chestnuts & Tarragon (Supp £1.95)

## MAIN COURSE

Josper Grilled Iberico Pork Presa, Salt Baked Celeriac, Roscoff Onion Tart & Pork Jus  
Roast Squab Pigeon, Confit Leg, Stuffed Prune, Parsnip Purée & Pigeon Jus  
Baked Hake with Pistachio & Pine Nut Crust, Roasted Cauliflower & Cauliflower Couscous  
Poached & Roasted Free Range Chicken, Spinach, Chanterelle Mushrooms, Crispy Potatoes  
Roasted Thigh & Guinea Jus  
Pan-Fried Cod, Tomato Fondue, Cockles, Salsa Verde & Samphire Emulsion  
Grilled Cauliflower, Sautéed Potato Gnocchi, Roasted Hazelnuts, Button Mushroom & Cream  
Sauce (v)

## JOSPER GRILL

Josper Grilled Australian Grain Fed Rib Eye Steak (350G) & Béarnaise Sauce  
(Supp £10.00)  
Filet of Beef (250G) & Béarnaise Sauce (Supp £10.00)  
Fish of the Day (Supplement May Apply)

## SIDE ORDERS

£4.00

Triple Cooked Chips / Josper Baked Anya Potatoes & Garlic Butter / Potato & Olive Oil Purée /  
Grilled Tenderstem Broccoli, Olive Oil & Lemon / Green Beans in Shallot Butter

## DESSERTS

Baked Apple Tart Tatin, Vanilla Ice Cream & Crème Fraîche (For 2 Persons)  
Valrhona Dark Chocolate Marquise, Griottine Cherries & Cherry Sorbet  
Peanut Parfait with Peanut Brittle & Raspberry Sorbet  
Steamed Blood Orange Pudding, Blood Orange Salad, Clotted Cream & Candied Zest  
Roast Pear in Maple Syrup, Pistachio Sponge & Yoghurt Ice Cream  
Baked Salt Caramel Tart with Crème Fraiche

*Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. An optional gratuity of 12.5% Will be added to your bill. All prices include VAT.*

Selection Of Seasonal Cheeses from the Trolley  
£8.00 Supplement (5 choices) or as an extra course £5.95 (3 choices)

**THREE COURSES**  
**£42.95**

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