

STARTERS

Waldorf Tartlet v 12

raisin, celery, apple
chicory salad, candied walnuts
pastry tart case

Onion Consommé v 14

Roast onion consommé
smoked cheese foam
caramelized onions

Cured salmon 18

Citrus cured salmon, apple dashi
radish, fresh granny smith

Ravioli 20

Charcoal pasta, shellfish mousse
Cornish crab, tarragon
sauce Americane

Duck Liver Parfait 16

Duck liver parfait, toasted brioche
grape & onion chutney
herb salad

MAINS

Beef 36

Aged beef, Jerusalem artichoke
king oyster mushroom
Smoked bone marrow, beef jus

Norfolk Chicken 30

Breast, stuffed leg, parsnip
pickled walnut, cabbage fondue
cream chicken jus

Cod 30

Rolled loin, roast bone sauce
super green spinach
lemon & fennel tuille

Halibut 34

BBQ tail, kohlrabi & apple
duo of sauces, ver jus gel
herbs

Agnolotti v 26

Wild mushroom & ricotta
Homemade pasta, truffle butter emulsion
chives & toasted crumb

DESSERTS

Crème Brulée 12

Mixed spice, fig gel
sliced fresh figs, almond puree
candied almonds

Souffle du Jour 14

Souffle of the day
served with ice cream

Choux 12

Choux bun, Tonka diplomat cream
salted caramel ice cream
vanilla sauce

Cheese Board 17

Selection of 5 European cheeses
seasonal chutney
biscuits

Sorbet Selection 9

Selection of seasonal sorbets
biscuit tuille

SIDES

Pomme Puree 8

Cream & butter

Braised Red Cabbage 6

Red wine, winter spice

Kitchen Garden Vegetables 6

Butter emulsion

