

Starters

Soup

roasted onion squash soup with ravioli of pheasant, chestnuts
£14.00

Artichoke

grilled artichokes with poached egg beignet, goats curd, truffle pesto
£14.50

Beetroot

thinly sliced beetroot with pine nuts and raisins, goats cheese beignets
£13.00

White Truffle

Alba white truffle with tagliatelle and crisp chicken wings
£20.00

Scallops

seared Scottish scallops, artichoke purée, girolles and truffle cream
£15.00

Salmon

rillettes of organic salmon with caviar and toasted sourdough
£13.00

Terrine

terrine of foie gras, grouse and partridge, winter fruit compôte, vanille purée
£14.00

Mains

Squash

encased in puff pastry with feta and pine nuts, served with celeriac purée
£19.00

Monkfish

roast loin wrapped in Parma ham with confit root vegetables, parsnip purée and truffle emulsion
£30.00

Seabass

roasted wild seabass with crushed potatoes, buttered brown shrimps and moussorons
£29.00

Halibut

pan fried fillet with herb gnocchi, pumpkin purée, chanterelles and chestnuts
£28.50

Venison

loin of venison, sweet potato purée, confit red cabbage and sloe gin sauce
£30.00

Partridge

pot roasted breast, creamed cabbage and croquette of Beaufort
£26.00

Beef

slow cooked fillet with triple cooked chips, spinach, green beans and Béarnaise sauce
£32.50

Side Orders

£6.50

triple cooked chips
potato purée, either plain, with spring onion or truffle
spinach
green beans, shallots and bacon
mixed salad
rocket and Parmesan salad

please notify your waiter of any food allergies

Head Chef, Karl Burdock

Prices are inclusive of VAT and a discretionary 12.5% service charge is added to your bill