



Dinner Menu January 2024

Glass of House Champagne £13.50

Glass of Balfour Sparkling Rosé, Saignée £10.00

Rosy Cheeks Bellini *Lychee Purée, Kwa Feh Lychee Liquor, Cranberry Juice, Topped with Prosecco* £12.00

Oyster Leaf Martini *Vodka infused with Oyster Leaf, Fino Sherry* £12.00

Winterberry Sour *0% Italian Spritz, Cranberry Juice, Lime Juice, Grenadine, Simple Syrup, Egg White* £8.00

Dark & Stormy *Brown Sugar Syrup, Ginger Shrub, Lime Juice, Topped with Ginger Beer* £8.00

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Roasted parsnip velouté with poached pear, bleu d'Auvergne, pickled walnut and watercress

Marmite of St Austell mussels, smoked haddock, broccoli, samphire, saffron and lime leaf sauce

Beetroot cured Chalk Stream trout, horseradish mayonnaise, roasted beetroot, pickled cucumber, apple and tarragon vierge

Pâte de campagne with smoked almonds and cranberries, grape mustard, cornichons and toasted sourdough

Poached Vosges quail with crispy quail's egg, roasted garlic purée, bacon, sweetcorn and confit onion casserole, red wine sauce

MAINS

Casserole of toasted barley and field mushroom with celeriac, wild mushrooms, crispy kale, tarragon oil

Roast stonebass with lobster risotto, tenderstem broccoli, tempura tiger prawn, lobster velouté

Cornish cod with crushed parsley root, roasted romanescos, parsley root and vanilla purée, turnip tops, miso sauce

Loin of highland venison roasted in smoked tea butter, beetroot and potato gratin, celeriac purée, sprout tops, blackberry ketchup, sauce grand veneur

'Trilogy of pork', Glazed pork cheek, boudin blanc and Toulouse sausage with braised lentils, kale and gremolata

Breast and leg of Devonshire duck with preserved clementine, burnt orange, baby carrots cooked in miso butter, chicory jam, sauce anise

Side orders of vegetables or potatoes are available at £4.50 per portion.

DESSERTS

Dark chocolate moelleux with caramelised banana, passionfruit gel, crème fraîche sorbet

Lemon tarte with blueberry crèmeux, ginger crumb, blueberry sorbet

Bay leaf panna cotta with blood orange jelly, poached rhubarb, pistachio biscotti, marmalade ice cream

Winter fruit salad with candied walnuts and walnut crumb, cinnamon meringue, pear sorbet

Selection of cheese from "La Fromagerie" (£8 supplement)

£62 for three courses

There is a small possibility that nut traces may be found in any menu item. Our game dishes may contain shot.

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.