

Menu Du Chef

Wild mushroom

Cordy cep, watercress purée, mushroom sabayon

Landes foie gras semifreddo

Banyuls caramel, yorkshire rhubarb, pain d' épices, cocoa cloud

Puy lentil velouté

Miso, smoked eel, pickled rainbow chard, guanciale

Barley "risotto"

Cornish red mullet, burrata fumé, trompette & finger lime

Roasted Delica pumpkin

Gruyère, black garlic, cavolo nero, winter truffle

Honey glazed duck magret

Anchovy "bagna cauda", BBQ king cabbage, sauce à la Bordelaise

Passion fruit "Martini"

Passion fruit jelly, mango sorbet, martini foam

Apple tarte Tatin

Calvados caramel, Normandy crème fraîche

Fourme d'Ambert

Verjus, poached pear, toasted walnut, whisky caramel

Our cheese selection

*Apple chutney, celery, crackers
(£15.00 suppl.)*

2 courses ~ £44 / 3 courses ~ £49

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £68

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements