

## **STARTERS**

### **Poached Oysters**

Champagne Sauce, Salsify, Caviar

£13

### **Scallop Carpaccio**

Artichokes, Samphire, Lemon Dressing

£15

### **Frogs Legs**

Aioli, Artichokes, Lemon and Rocket

£12

### **Tortellini of Lobster**

Cauliflower Purée, Lobster Butter Sauce

£18

### **Crispy Pigs Head, Crayfish**

Truffled Potatoes

£11

### **Terrine of Foie Gras**

Pears and Toasted Brioche

£15

### **Boudin of Wood Pigeon**

Turnip Confit and Madeira jus

£16

Our dishes do not include any genetically modified ingredients  
but have been prepared in an environment in which  
nut or nut products are prepared and so may contain raw egg, nuts or nut products.

## MAIN COURSES

### **Fillet of Turbot**

Boulangère Potatoes, Baby Leeks

£26

### **John Dory**

Creamed Chanterelles

£24

### **Pan Roasted Fillet of Sea Bass**

Mushroom Purée, Spinach,

Red Wine Reduction

£26

### **Haunch of Venison**

Roasted Carrots, Sarladaise Potatoes

£24

### **Saddle of Lune Valley Lamb**

White Onion Purée

£24

### **Fillet of Beef**

Cep Sauce, Chanterelles

£27

### **Breast of Mallard Duck**

Salsify, Button Onions and Madeira jus

£22

**Head Chef**

**Miles Nixon**

Vegetarian dishes are available upon request  
Please advise when ordering if you suffer from any food-based allergies.