

# STARTERS

## **Crab**

Cornish Crab, Avocado Mousse,  
Avruga Caviar, Potato Blini, Grapefruit Jelly

## **Scallops**

Lyme Bay Scallops, Parsnip Purée,  
Saffron Pannacotta, Bacon Foam

## **Beetroot**

Warm Beetroot Salad,  
Boilie Goats Cheese

## **Lobster**

Tortellini of Native Lobster  
Cauliflower Two Ways, Lobster Butter Sauce

## **Veal**

Crispy Veal Sweet Breads,  
Glazed Apples and Rocket

## **Foie Gras**

Sautéed Foie Gras,  
Mulled Pears, Pain d'Épice

## **Pork**

Pork Belly and Foie Gras Terrine  
Crab Apples, Wet Walnuts, Pomegranate Molasses

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.

Please advise when ordering if you suffer from any food-based allergies.

## MAIN COURSES

### **Monk Fish**

Monk Fish Tail, Prosciutto Ham,  
Polenta, Peppers, Coriander

### **John Dory**

Pan Fried John Dory , Girolles,  
Roasted Chicken Broth & Watercress

### **Sea Bass**

Line Caught Sea Bass, Trompettes,  
Braised Jerusalem Artichokes &  
Parsley Purée

### **Cepe**

Cepe Risotto, Grilled Cepe,  
Black Truffle

### **Pheasant**

Slow Cooked Breast, Pearl Barley,  
Smoked Leg Boudan, Hazelnut

### **Beef**

Aged Fillet Of Beef, Garlic Mash,  
Truffle & Madeira Jus  
(£5.00 supplement)

### **Venison**

Saddle Of Venison, Red Cabbage,  
Pumpkin Fondant & Braised Chestnuts

*2 Courses £44.00*

*3 Courses £50.00*

Head Chef  
Miles Nixon