

## STARTERS

VELOUTÉ OF JERUSALEM ARTICHOKE  
WITH A TRUFFLED POACHED HENS EGG (V)

•

TREACLE CURED LOCH DUART SALMON  
WITH LEEKS, BEETROOT, CORIANDER & LEMON MAYONNAISE

•

JUGGED HARE  
WITH TRUFFLED POTATO ESPUMA & HARE SATAY

•

PRESSED TERRINE OF FOIE GRAS & PHEASANT WITH QUINCE,  
KENTISH COB NUTS, CRANBERRIES, BABY LEAVES & TOASTED FRUIT BREAD (SUPP £2.95)

•

MUSSELS MARINIÈRE  
WITH CHORIZO ESPUMA & BLACK BREAD

•

RAVIOLO OF CHICKEN & TARRAGON  
CHANTERELLE MUSHROOMS, SHALLOT LYONNAISE & CHICKEN JUS

•

RISOTTO OF BROWN SHRIMPS & LEEKS  
WITH CHIVES, PARMESAN & CRÈME FRAÎCHE

•

SMOKED HADDOCK KEDGEREE  
BABY SQUID, RED VEIN SORREL & CURRY MAYONNAISE

**(V) Denotes Vegetarian**

*WHILST EVERY EFFORT IS MADE TO BE EXTREMELY CAREFUL, IT IS WITH REGRET THAT WE CANNOT GUARANTEE  
ANY OF OUR DISHES TO BE FREE OF NUT TRACES.  
SHOULD YOU HAVE A FOOD ALLERGY OF ANY KIND, PLEASE MENTION TO THE WAITING STAFF.*

## MAIN COURSES

POACHED LOCAL SKATE  
RAISIN & CAPER PURÉE, ROAST TURNIPS, CHESTNUTS & BRUSSEL TOPS

•

FISH OF THE DAY

•

PAN FRIED LINE CAUGHT WILD SEA BASS  
ROAST TREVISE, HAZELNUTS & CAULIFLOWER (SUPP £4.95)

•

ROAST SADDLE OF CHART FARM VENISON  
BRAISED SHOULDER, PRUNE PURÉE, BRUSSEL SPROUTS & BITTER CHOCOLATE SAUCE (SUPP £4.95)

•

CONFIT RABBIT AND FOIE GRAS WRAPPED IN PUFF PASTRY  
CARROT & PARSNIP PURÉE, PICKLED SHITAKE MUSHROOMS & A RABBIT COTTAGE PIE

•

JOSPER GRILLED USDA PRIME RIB-EYE STEAK (350G)  
WITH CHIPS & BÉARNAISE SAUCE (SUPP £9.95)

•

POT ROAST BELLY OF GLOUCESTER OLD SPOT PORK  
CELERIAC REMOULADE, CHORIZO JAM, SALSIFY & PICKLED SILVER SKIN ONIONS

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PITHIVIER OF WILD MUSHROOMS & FETA CHEESE  
BLACK TRUFFLE PURÉE & ROASTED BABY ARTICHOKES (V)

**SIDE ORDERS:** FRENCH BEANS, NEW POTATOES,  
POTATO & OLIVE OIL PURÉE, MIXED SALAD - £3.10 EACH

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT.