

Alm eida

To Start

Spiced butternut squash and chestnut soup

Salad of Cornish crab and French beans

Severn and Wye organic smoked salmon, traditionally garnished

Carpaccio of tuna and scallop, spring onion, dill, and citrus dressing
3.00 Supplement

Escabeche of Cornish mackerel, cucumber salad, char-grilled
sour dough

Terrine of duck foie gras, apple and walnuts, toasted fig bread
3.00 supplement

Steak tartare, Poilâne Melba

Six large Maldon rock oysters, shallot and red wine vinegar,
rye bread
2.00 supplement

Autumn wild mushrooms on brioche, soft poached egg, beurre
blanc

Trolley of charcuterie - terrine de campagne, foie gras
and chicken liver parfait, rillettes maison

Chicory, red chicory, Roquefort and walnut salad

Main Courses

Grilled Cornish plaice, steamed broccoli, chive beurre blanc

Baked wild halibut, soft herb crust, mushroom bouillon

Pan fried sea bream, sautéed spinach, baby fennel
and langoustine velouté

Porcini and globe artichoke risotto

Braised Denham estate venison, creamed Savoy, roast pumpkin,
red wine sauce
4.50 supplement

Grilled aged ribeye, pommes pont neuf, confit tomato
and sauce béarnaise
3.00 supplement

Roast spiced Barbary duck breast, spring greens, pancetta,
gratin dauphinois

Slow roast shoulder of lamb, Jerusalem artichokes, baby onions, jus
gras

Pot roast guinea fowl, wild mushrooms, braised salsify, lentil and
Madeira sauce

Sides 2.50 each

Gratin dauphinois

Charlotte potatoes

Pommes pont neuf

Watercress and chicory

Steamed broccoli

Green beans

Sautéed leaf spinach

Plum tomato & shallot

Lunch 20.00 - 2 courses

25.00 - 3 courses

30.00 - 4 courses

Dinner 25.00 - 2 courses

30.00 - 3 courses

35.00 - 4 courses

Vegetarian menu available on request

12.5% discretionary service charge will be added to your bill. VAT is included at the current