

Private dining and group booking menu.

Starters

Velouté of spiced butternut squash, roast chestnuts

Papillon Roquefort, chicory, red chicory, watercress salad, toasted walnuts

Severn and Wye organic smoked salmon, traditionally garnished

Carpaccio of yellow fin tuna and diver caught scallops, marinated cucumber and citrus dressing

Ballotine of duck foie gras, apple and walnuts, toasted fig bread
(£3.00 supplement)

Steak tartare, Poilâne Melba

Main course

Baked wild halibut, cocoa nib and soft herb crust, Paris mushroom bouillon

White wine and tarragon poached Hake, Navarin of shellfish

Slow roast belly of suckling pig, Hayselden potato purée, sauce aux épices

Roast and confit Barbary duck cassoulet

Braised Denham estate venison, creamed Savoy, roast pumpkin, red wine sauce
(£4.50 suppl)

Risotto of Kent winter cauliflower à la Polonaise

Desserts

Glazed passion fruit tart, yogurt sorbet

Crème brûlée à la vanille, warm madeleine

Pomegranate Jelly, apple and cassis granite, pinacolada foam

Rhubarb and ginger mousse, candied ginger and rhubarb crisps

Caramelized pear crumble, artisan honey and rosemary ice cream

French Fermier cheese selected from the trolley (£4.00 supplement)

Side orders £2.50

Hayselden farm potato purée, Pommes Pont neuf, Charlotte potatoes,
Green beans, Steamed broccoli, Curly kale, Plum tomato and shallot,
Watercress and chicory

3 courses £35

5 courses £40 (including amuse bouche and sorbet)

6 courses £45 (including amuse bouche, sorbet and a fish course)

7 course Tasting menu for £50 (plus canapés and petit fours)

Please select 3 starters, 3 main courses and 3 desserts.

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

