

Tuesday 13th January 2009

Small dishes to start

Marinated petites Lucques olives 2.00
Ham, cheese and truffle croquettes 2.50
Crispy whitebait
saffron aioli 3.50

A la carte

Pan fried red gurnard
fish soup, saffron and rouille 6.00
Pork cheeks braised in apple
fennel choucroute and radish 6.50

Tronçon of plaice
braised savoy cabbage, boulangères potatoes 14.50
Confit duck leg
cassoulet and persillade 15.50
Whole lemon sole 'meuniere'
horseradish crushed potatoes and salad £16.50

lunch menu

two courses 16.50 three courses 19.50

Celeriac soup
sage, apple, Fourme d'Ambert and walnut

Moules marinières
leek fondue, tapenade and toast

Octopus sopressata
chilli, paprika and tempura squid

Ham hock and pig's head terrine
sauce gribiche and frisée salad

Mushroom tortellini
butternut squash foam, lentil and truffle
vinaigrette

Fillet of gilthead bream
brandade, piquillo pepper and clams

Line caught mackerel
gnocchi, Swiss chard, carrot and caper emulsion

Chicken 'hot pot'
flageolets beans, chantenay carrots and tarragon

Venison cottage pie
potato mousseline and goat's cheese

Jerusalem artichoke risotto
caramelised baby onions, balsamic and Parmesan

Milk chocolate ganache
peanut, anise ice cream and black sesame 'crack'

Variations of Chegworth valley apples
crumble, jelly, sorbet and milk purée

'Crunchie'
chocolate fondant, honeycomb and ice cream

Selection of cheeses
oat biscuits and fig bread (£2 supplement)

Sides

kale, rocket and parmesan salad 3.00
An optional service charge of 12.5% will be added to your bill

mash, Swiss chard gratin 4.00

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