

'The Room' Menu 'Fall'

Celeriac soup

crispy brandade, parsley pistou and quails egg 7.50

Lamb carpaccio

shaved pecorino, black olives and rocket 8.50

Terrine of foie gras

spiced quince, walnuts and toasted brioche 11.50

Jerusalem artichoke salad

truffle dressing, shaved Parmesan and rocket 7.50

Smoked salmon

horseradish cream, shallots, parsley and toasted sour dough bread 10.50

Sea bream

leek fondue, black truffle, potato and beurre rouge 18.50

Corn fed chicken

potato gnocchi, braised baby gem and Alsace bacon 17.50

Confit cod

braised cabbage, tarbais beans, garlic and smoked ham hock broth 18.50

Aged rib of beef

girolles, black olives, preserved lemon and potato mousseline 26.50

Butternut squash risotto

goats cheese and sage 14.50

Pineapple carpaccio

crème fraîche ice cream and basil 6.50

Apple tart fine

caramel and vanilla ice cream 6.50

Petite crème au chocolat

warm doughnuts, coffee and praline milk shake 6.50

Plum and almond tart

manuka honey and wild thyme ice cream 6.50

'Crunchie'

chocolate fondant, honeycomb and ice cream 6.50

Selection of cheeses

oat biscuit and fig bread 8.50