

STARTERS

pumpkin

pumpkin veloute, goat cheese beignet, onion crisp

mushroom

glazed wild mushroom and celeriac tart, salad mache

potato

light cream of ratte potatoes, warm smoked salmon, caviar, egg butter, pea shoots

scallops

pan fried scallops, artichoke puree, jerusalem artichokes, lemon fennel drizzle

red mullet

confit red mullet, bouillabaisse consomme, provencale vegetables

squid

baby squid aller-retour, black ink risotto, caramelised chorizo

foie gras

terrine of foie gras and pistachios, toasted brioche

venison

denham estate venison carpaccio, pickled beets, toasted hazelnuts, cabernet sauvignon dressing

MAINS

gnocchi

home made potato gnocchi, baby vegetables, truffle emulsion

sea bass

steamed wild sea bass, rock oysters, pak choi, charlotte potatoes

turbot

pan fried turbot, castellucio lentils, pancetta, creme fraiche sauce

salmon

roast organic salmon, crab risotto, champagne sauce

veal

correze veal belly, slow cooked, trompettes, confit red onions, veal jus

lamb

canon of lamb, fricasee of kidneys and griottes, swiss chard gratin

duck

poached duck breast, crispy leg, savoy cabbage, spiced duck jus

game

game pie, braised autumn vegetables, sauce diable

two courses £37.50

three courses £42.50

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces. If you have any specific allergies, please inform a manager immediately