

ES MENU

2 courses for £20 with an aperitif / 3 courses for £25 with an aperitif

Jerusalem artichoke soup

Pickled quince, toasted pumpkin seeds

Ox-tail fritter

Beetroot ketchup, kohlrabi & apple

Octopus & basil Carpaccio

Watermelon, fennel purée, roasted pine nuts

Cured Iberian lomo, roast cauliflower

Chicory, shaved manchego, macadamia nuts, deep-fried egg

Madison fish pie

Lightly curried lobster, salmon, cod

Triple duck burger

Duck patty, duck confit, foie gras, kohlrabi coleslaw, plum sauce

Baked baby celeriac

Sautéed girolles, shaved black truffle, roast hazelnuts, leek ash

Slowly cooked pork cheek

Chestnuts, pickled turnips, bacon & smoked paprika mash

Red wine poached pear

Chocolate mousse, honey madeleine & pear sorbet

Sticky toffee & raisin pudding

Roasted pecan nuts & custard

Baked apple Charlotte

Cider mousse, blackberry compote, oat & honey crumble

English & French cheeses (pasteurised & unpasteurised) (£3 Supplement)

Chutney, Carr's water biscuits

