



A la Carte Menu

Starters

Free-range Chicken & Leek Terrine
with Madeira, Trompette Mushrooms and Thyme & Olive Oil Bread £10.95

Confit Organic Salmon
with Beetroot, Apple, Cider Vinegar and Creme Fraiche £11.95

Foie Gras
with Green Lentils, Sherry Vinegar
and French Onion Puree £12.50

Japanese-style Tuna
with Wasabi, Ginger, Radish and Coriander £9.95

Main Courses

Halibut
with Celeriac, Smoked Bacon, Roast Salsify
and Brussels Sprouts £25.95

Venison Saddle
with Haunch Pithivier, Braised Red Cabbage, Parsnips
and Juniper Jus £24.95

Braised Ox Cheek
with Butternut Squash Canneloni, Shiitake Mushrooms,
Spinach and Winter Truffle £18.95

Gressingham Duck Breast
with Duck Fat Potatoes, Savoy Cabbage, Jerusalem Artichoke,
Chestnuts and Duck Leg Ragout £23.50