

# DINNER

DECEMBER | WINTER

Served 5pm to 6:45pm

## STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter...6*

Celeriac Velouté

*Mushroom, Granny Smith Apple, Lovage and Hazelnut*

Torched Mackerel

*Buttermilk, Horseradish, Beetroot*

Sliced Daphne's Lamb Breast

*Smoked Yoghurt, Tempura Anchovies, Caperberries*

Hand Dived Orkney Scallop....+16 supp

*Bacon Jam, Charred Fennel, Sea Herbs*

## MAINS

Potato Gnocchi

*Roast Leek, Delica Pumpkin Sage, Pine Nuts, Aged Pecorino*

Roast Cornish Cod

*Wild Mussels, Green Lentils, Cavolo Nero*

Roast Haunch of Venison

*Soft Polenta, Sprout Tops, Cranberries*

Hereford Beef Tournedos....+36 supp

*Foie Gras, Mushroom, Nasturtium, Salsa Verde*

## SIDES ....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |  
Brussel Sprouts with Bacon and Chestnuts | Braised Red Cabbage |  
Sandy Carrots and Sunflower Seeds |

## PUDDINGS

Fromage Blanc Mousse

*Nougatine, Poached Pear, Red Wine Syrup*

Lemon Chiboust

*Grapes, Nasturtium*

A Selection of Sorbets

*Buttermilk, Grape, Pear & Bourbon*

Lincolnshire Poacher....+8 supp

*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....54 Three Courses....58 Wine Pairing....58

*For food allergies and intolerances please alert a  
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*