

DINNER

JANUARY | WINTER

STARTS

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

Spiced Parsnip Velouté
Celery, Hazelnut, Onion Fritter

Poached Chalk Stream Trout
Buttermilk, Horseradish, Beetroot

Sliced Ox Tongue
Sauce Gribiche, Soda Bread Crisp

Grilled Cornish Octopus.....+12 supp
Bacon Jam, Charred Fennel, Sea Herbs

MAINS

Potato Gnocchi
Roast Leek, Delica Pumpkin Sage, Pine Nuts, Aged Pecorino

Roast Cornish Pollock
Roast Celeriac, Cavolo Nero, Wild Mussels

Slow Cooked Porchetta
Green Lentil Fricassee, Kalettes

Hereford Beef Tournedos....+36 supp
Foie Gras, Mushroom, Nasturtium, Salsa Verde

SIDES8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |
Braised Red Cabbage | Sandy Carrots and Sunflower Seeds |

PUDDINGS

Caramelized Apple Crumble
Vanilla Ice Cream

Crème Caramel
Brandy Soaked Prunes

Ice Creams & Sorbets
Vanilla, Pistachio | Grape, Pear

Selection of Three Cheeses....+12 supp
Celery, Grapes, Fruit Chutney, Crackers

Two Courses....44 Three Courses....48 Wine Pairing....48

*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.*