

DINNER

JANUARY | WINTER

STARTS

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

Delica Pumpkin Velouté
Comté Tortelloni, Pinenuts, Sage

Poached Chalk Stream Trout
Celeriac Remoulade, Watercress, Crispy Capers

Chicken Liver and Foie Gras Terrine
Fruit Chutney, Brioche

Roast Orkney Scallop....+16 supp
Bacon Jam, Charred Fennel, Sea Herbs

MAINS

Potato Gnocchi
Roast Leek, Onion Puree, Salsa Verde, Kale, Aged Pecorino

Roast Cornish Pollock
Roast Celeriac, Cavolo Nero, Brown Shrimps

Roast Scottish Pheasant
Nduja, 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

Lemon Chiboust
Rhubarb, Nasturtium

Vanilla Pannacotta
Blood Orange

Ice Creams & Sorbets
Vanilla, Pistachio | Green Apple, 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.*