

# AUGUST

## *Menu du Jour*

### STARTERS

#### **Classic Tomato Gazpacho**

*Soda Bread Crisp, Basil*

#### **Rabbit & Smoked Eel Terrine**

*Picalilli, Mustard Leaf Salad, Bread Crisp*

#### **Sea Trout Tartare**

*Smoked Mayonnaise, Corno Pepper,  
Green Apple, Bread Crisp*

#### **Grilled Native Lobster (+£19supp)**

*Crushed Tomatoes, Pickled Celery,  
Lobster Doughnut*

### MAIN COURSES

#### **Hand Cut House Tagliatelle**

*Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan*

#### **Roast Cornish Cod**

*Pomme Purée, Fricassee of Summer Vegetables, Sauce Américaine*

#### **Omelette aux Escargots**

*Dorset Snails, Fermented Wild Garlic, Spinach, Belper Knolle Cheese*

#### **Confit Duck Leg**

*Braised Chicory, Apricot, Chard*

#### **Irish Herford Beef Tournedos(+£28supp)**

*Oxtail Raviolo, Beef Tongue, Wild Garlic Salsa Verde*

### SEASONAL SIDES £8

*Hand Cut Chips - Creamed Spinach*

*Green Salad - Buttered Jersey Royal Potatoes - Cuore Del Vesuvio  
Tomatoes*

### DESSERT & CHEESE

#### **Chocolate Delice**

*Raspberry Sorbet, Chocolate Crumble*

#### **Amalfi Lemon Tart**

*Crème Fraîche, Candied Lemon Peel*

#### **A Selection of Sorbets**

*Peach, Melon, Raspberry*

#### **Colston Bassett Stilton (+£9 supp)**

*Celery, Grapes, Fruit Chutney, Crackers*

TWO COURSES £34 | THREE COURSES £38

INDIVIDUAL WINE PAIRING £38

*For food allergies and intolerances please alert  
your server. Prices are VAT inclusive.*



*Game may include lead shot.  
A discretionary 15% service charge will be*