



DINNER MENU 2019

STARTERS

Confit Duck Leg, Celeriac Remoulade, Apple and Balsamic Purée 7/9/12/13	13
Wild Mushroom Soup, Parmesan Shavings, Whipped Truffle Cream 4	9
Beetroot & Ricotta Salad, Hazelnuts, Blackberry Gel, Micro Leaf 3B/4	11
Rabbit Rilette, Tarragon Purée, Carrot Jelly, Pedro Ximenez Reduction 1A/4/13	12
Smoked Salmon and Crayfish Plate, Preserved Lemon, Aioli, Brown Bread 1A/1E/1F/4/5/7/12	13

MAINS

10oz Chargrilled Ribeye, Duck Fat Roasted Potatoes, Smoked Tomato, Béarnaise Sauce 4/7/13	30
Seared Salmon, Chorizo, Fennel, Red Pepper, Avocado Mousse 4/8/13	26
Cornfed Chicken Supreme, Smoked Bacon, Creamed Spinach Tortellini 1A/4/7	24
Roasted Cauliflower Penne, Smoked Tomatoes, Cheese Curds 1A/4	19.5
Slow Braised Beef, Taleggio Gratin, Asparagus, Wild Mushroom Mousse 4,13	24

SIDES

Skinny Fries 4	Duck Fat Roast Potatoes 5
Truffle Fries 4 6	Roast Root Vegetables 4 5
Charred Brussel Sprouts, Lemon, Olive Oil 4 5	Green Beans, Cashews, Blue Cheese 3C,4 5

DESSERTS

Christmas Pudding, Brandy Anglaise, Vanilla Cream 1A/3A/4/7/13	9
Mixed Berries, Eton Mess 4/7	9
Chocolate Marquise, Poached Strawberries, Chocolate Tuile 1A/3A/4/7/10	9.5
Blackberry Mascarpone Cheesecake, Honeycomb, Passionfruit Gel 1A/3A/4/7	9
Farmhouse Cheese Board, Quince, Walnuts, Crackers, Grapes 1A/1D/3H/4	11

ALLERGENS: 1: Gluten: A=Wheat, B=Spelt C=Khorasan, D=Rye, E=Barley, F=Oats 2: Peanuts 3: Nuts: A=Almonds, B=Hazelnuts, C=Cashews, D=Pecan Nut, E=Brazil Nuts, F=Pistachio, G=Macademia/Queensland Nuts 4: Milk 5: Crustaceans: A=Crab, B=Lobster, C=Crayfish, D=Shrimp 6: Molluscs 7: Eggs 8: Fish 9: Celery 10: Soy 11: Sesame Seeds 12: Mustard 13: Sulphur Dioxide & Sulphite 14: Lupin

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE.