

STARTERS

CITRUS CURED SALMON Bergamot, kohlrabi and endive	9.00
CREAM OF WATERCRESS Quail egg and crispy onion	8.00
SMOKED TROUT Horseradish, cucumber and radish	9.00
PIGEON Clementine, charcoal and turnip	9.00
BABY BEETS Brie and cranberries	8.00
GLAZED PORK BELLY Cauliflower, hazelnut and lemon	9.50

MAIN EVENT

DUCK BREAST Red cabbage, artichoke and sprout tops	26.00
PEPPERED VENISON Bacon, swede and haunch pasty	28.00
PHEASANT BREAST Celeriac, black garlic and chestnuts	24.00
JOHN DORY Almond, broccoli and mussels	28.00
CHALK STREAM TROUT Salted grape, carrot and parsley	28.00
SAGE GNOCCHI Parsnip, kale and Parmesan cheese	19.00
PARMESAN ROYAL Rainbow chard, sweetcorn and basil	17.00



DESSERTS

DARK CHOCOLATE FONDANT Hazelnut, whiskey and honeycomb	9.50
MASCARPONE MOUSSE Brandy, prune and orange	8.50
CHESTNUT CAKE Apple and chocolate ganache	8.50
PASSION FRUIT DELICE White chocolate and buttermilk	9.00
CURLEW CHEESE Artisan crackers, quince chutney and walnut	12.00

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill