

## STARTERS

MACKEREL Smoked terrine, beetroot and horseradish	9.00
PUMPKIN VELOUTÉ Kale and seeded straw	8.00
CRAYFISH Fennel, grapefruit and Américaine	9.50
PARTRIDGE Shallot, apple and black pudding	9.50
CHESTNUT GNOCCHI Salt baked celeriac and rosemary	8.50
MOSAIC OF GAME Fig, port and balsamic onion	9.50

## MAIN EVENT

PHEasant Pearl barley, mushroom and swede	26.00
PEPPERED VENISON Parsnip, chestnut, savoy and damson	28.00
BEEF FILLET Oxtail, bone marrow and goose liver	30.00
HALIBUT Lobster ravioli, squash and lemon grass	28.00
SEABASS Oyster mayonnaise, seaweed and champagne	28.00
MUSHROOM CANNELLONI Tapioca, parsley root and tarragon	18.00
PARMESAN ROYAL Rainbow chard, sweetcorn and basil	17.00



## DESSERTS

DARK CHOCOLATE SPHERE Raspberry and praline	9.50
CHARRED PINEAPPLE Ginger and rum	8.50
TOFFEE APPLE Date and pecan	8.50
EARL GREY PARFAIT Bergamot and meringue	8.50
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