

STARTERS

ESCABECHE Orange, saffron and bouillabaisse	9.50
TRUFFLED CELERIAC VELOUTÉ Almond and pickled mushroom	8.50
CRAB SALAD Heritage tomato, radish and coriander	9.50
STEAK TATARE Hazelnut, truffle and watercress	9.50
GOAT'S CURD PEARL BARLEY Balsamic gel and beetroot ravioli	8.00
MOSAIC OF GAME Fig, port and balsamic onion	9.50

MAIN EVENT

ROAST GROUSE BREAST Celeriac, mushroom and cob nuts	27.00
POACHED CHICKEN Broccoli, truffle and bacon	26.00
NEW SEASON LAMB Smoked aubergine, sweetbread and yoghurt	29.00
MONKFISH Beurre noisette, cauliflower, capers and chicken wing	28.00
HALIBUT Sweetcorn, charred leek and clams	26.00
CURRIED CAULIFLOWER RAVIOLI Raisin, coriander and hazelnut	18.00
COURGETTE ROYALE Basil and parmesan	16.50



DESSERTS

CHOCOLATE BROWNIE Hazelnut and blackberry	9.00
ENGLISH PLUM BAVAROIS Gingerbread and kaffir lime	8.50
APPLE PARFAIT Calvados, caramel and oats	8.50
MILLE FEUILLE Rhubarb and pistachio	9.50
CURLEW CHEESE Artisan crackers, chutney and walnut	12.00

Head Chef Gary Jarvis

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