

STARTER

Crème du Barry soup, Harrogate blue cheese mousse and walnut oil
Juniper and cocoa nib crusted loin of venison, swede gratin and elderberry
port jus

Cured sea trout and seaweed ballontine with crème fraîche sorbet
Seared scallops, Jerusalem artichoke purée, pancetta jam and salmon roe
(£3.00 supplement)

Textures of mushrooms: pickled girolles, wild mushroom panna cotta and cep
ketchup

MAIN COURSE

Beef fillet, potato and horseradish foam, charred roscoff onion, Romanesco
and chateaubriand sauce

Pavé of hake with mussel curry, steamed lemongrass and coriander jasmine
rice with pickled shallot and chilli salad

Maple glazed duck breast, confit leg cassoulet and liver parfait with hispi
cabbage

Roast breast of partridge, saffron fondant potato, leg wrapped in Beal's
pancetta, baby vegetables with pinenut purée and partridge reduction

Squash and goat's cheese strudel, curly kale and truffle cream

SAVOURY

Selection of British and European cheeses with homemade chutney
and black grapes (£3.00 supplement)

Whipped Tunworth cheese with port and cranberry sauce and courgette
croutons

DESSERT

Banoffee soufflé with rum and raisin ice cream

Coffee and blackberry vacherin: coffee parfait, blackberry sorbet, meringue
and fresh Chantilly cream

Poached pear Borderloue tart with yoghurt sorbet

Dark chocolate, whiskey and clementine delice with bitters sabayon

Selection of teas and coffees available

or

Coffee Gourmand £7.50

(choice of coffee with Petits Fours)

2 courses £37.00

3 courses £48.00

4 Courses £60.00 (including savoury course)

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff
if you have any dietary requirements
12.5% service charge will be added to your bill