

## STARTER

Carrot and orange soup, carrot top pistou with coriander oil

Coffee braised pork cheek, celeriac mash and potato crisp

Cured sea trout and seaweed ballotine with crème fraîche sorbet

Hand dived scallops, pea and mint purée with pancetta crisps

(£3.00 supplement)

Assiette of wild mushrooms

## MAIN COURSE

Beef fillet, wasabi mash, charred Roscoff onion, seasonal  
vegetables with chateaubriand sauce

Herb crusted sea bass, roasted red pepper and almond risotto  
with spring onion salsa

Maple glazed duck breast, candied red cabbage and poached  
plum

Guinea Fowl breast, quinoa, baby root vegetables and chicken  
consommé

Squash and goat's cheese strudel, curly kale, baby root  
vegetables with truffle cream

## SAVOURY

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

Warm Baron Bigod croquettes, honey mustard emulsion with  
parmesan salad and cranberry gel

## DESSERT

Hazelnut soufflé, chocolate and coffee sauce with coffee ice  
cream

Caramel roasted apple on puff pastry with Calvados cream and  
lemon thyme

Coconut and white chocolate crèmeux with pineapple and  
coconut yoghurt sorbet

Set yuzu curd, textures of ginger and jasmine tea with jasmine tea  
sorbet

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