

FIRST COURSE

Crab

Dressed crab, kohlrabi, dill, tomato, coconut

Rabbit

Rabbit leg ballotine, butternut squash and cumin chutney, coriander

Salmon

Smoked salmon mousse, capers, lemon, dill

Ravioli

Egg yolk ravioli, rosemary, hazelnut

Beef

Beef tartare, pumpernickel toast, confit egg yolk, horseradish mayonnaise

Goat's Cheese

Goat's cheese and gingerbread truffles, pickled raspberry and beetroot

MAIN COURSE

Pork

Confit belly pork, braised neck, squid ink mash potato, caramelised apple, sage

Artichoke

Truffled artichoke risotto, girolle, apple, sorrel

Stone Bass

Pan fried stone bass, new potatoes, sea vegetables, caviar, dill

Lamb

Roasted rump of lamb, sweet bread terrine, rosti potato, turnip, onion

Ratatouille

Ratatouille tart, roasted aubergine, English heritage tomato, black olive

Trout

Poached trout, courgette flower, brown shrimp mousse, couscous

For any dietary or allergen requirements please make us fully aware.

If you require extra vegetables or salad, please let us know.
Four-course dinner (including dessert or cheese) with canapé.
£52.00 including VAT & service. Coffee & petit fours £4.25.