

# À la Carte

2 courses for £46.00, 3 courses for £60.00.

Not available Saturday evenings.

## Starters

### **Quail, Onion, Bacon**

Roasted breast & confit leg, caramelised onion puree, onion & bacon jam

### **Crab, Apple, Lovage**

Crab salad, apple dashi, lovage emulsion

### **Mackerel, Beetroot, Clams**

Cured mackerel, salt baked white beetroot, clam chowder

### **Cauliflower, Lincolnshire Poacher, Pine Nuts**

Cauliflower royale, caramelised cauliflower, pine nut & raisin dressing

## Mains

### **Duck, Cabbage, Plum**

Honey & miso glazed duck breast, duck leg croquette,  
cabbage puree, plum gel

### **Venison, Celeriac, Quince**

Roasted loin of venison, venison sausage, caramelised celeriac puree

### **Halibut, Fennel, Grapes**

Roasted fillet of halibut, roasted fennel & puree, verjus sauce

### **Chestnut, Ratatouille, Jerusalem Artichokes**

Chestnut gnocchi, roasted artichokes & puree

## Desserts

### **Hazelnut, Chocolate, Earl Grey**

Hazelnut & milk chocolate pavé, earl grey crèmeux, banana ice cream

### **Orange, Chocolate, Almond**

Orange parfait, almond ice cream & meringues

### **Banana, Rum, Cinnamon**

Banana soufflé, rum caramel, cinnamon ice cream

### **Chocolate, Malt, Honeycomb**

Chocolate & malt mousse, caramelised apple, stout ice cream