



STARTERS

Jerusalem artichoke soup, crème fraîche

Game terrine, prune and date chutney

Salted cod brandade, pomme paille

Waldorf salad, grapes, celery, walnuts

MAINS

Braised venison stew, creamy polenta

Pan fried chalk stream trout, beurre blanc

Black leg chicken paupiette, cabbage

Beetroot tagliatelle, smoked beetroot, toasted pine nuts

DESSERTS

Panna cotta, plum compote, elderflower jelly

Chocolate and pistachio pavé

Grapefruit parfait, citrus powder

Selection of 3 farmhouse cheeses

SIDES

Extra fine green beans — 4.00

Glazed heritage carrots — 4.00

Buttered new potatoes — 4.00

Pommes frites — 4.00

Mixed leaf salad — 4.00

3 courses 30.00 including a glass of Chandon

All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces.
If you have any specific allergies, please inform a manager immediately.