

Sample Menu

February 2018

Starters

Borscht with ham hock and mustard dumpling

Foie gras and chicken liver parfait with toasted brioche

Tagliatelle with braised lamb shoulder, roast garlic and rosemary

Ox tongue with beetroot relish, confit charlotte potato, crisp shallots and horseradish

Salad of sprouting beans, enoki & Tokyo turnips with avocado purée, blood orange, lemon and ginger

Gin-cured mackerel with smoked eel & potato croquettes, pickled rhubarb, buttermilk and tarragon

Fowey mussels with garlic croûtons, cod poached in olive oil, monk's beard and gremolata

Roast scallops with curried parsnip purée, spiced vinaigrette, coriander and apple (+£6.00)

Mains

Glazed and stuffed pig's trotter with creamed potato and red wine

Baked aubergine with tahini dressing, grilled sprouting broccoli, wild rice and harissa

Chicken with 'nduja ravioli, burnt onion purée, sweetcorn, red pepper dressing and rocket

Venison loin with quince tarte fine, celeriac purée, hot foie gras and sauce poivrade (+£6.00)

Côte de boeuf for two with hand-cut chips, roast shallots and béarnaise sauce (+£7.50 per person)

Skate with hispi cabbage, puy lentils, light meat juices, Jerusalem artichokes and salsa verde

Pot-roast Cornish hake with potato gnocchi, shellfish sauce, pickled cucumber and fennel

Roast cod with pumpkin purée, chestnut vinaigrette, samphire and chanterelles

Desserts

Crème brûlée

Tarte tatin for two with vanilla ice cream

Yorkshire rhubarb and Champagne trifle

Chocolate crémeux with candied fruit and nuts

Millionaire's shortbread with caramel chantilly and roast pear

Yoghurt parfait with blood orange, lemon curd, olive oil and pistachio

Hot chocolate turnover with butterscotch sauce and clotted cream (baked to order, +15 mins)

Cabécou de Rocamadour baked in brioche with endive salad, honey, lemon and thyme

Honeycomb ice cream or passion fruit sorbet

Cheeses from the board (+£6.00)

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Coffee: £4.50, Mineral water: £3.95 (75cl btl.)

An optional 12.5% service charge will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee

that dishes will be completely allergen-free.

If you need to use your mobile phone or camera flash in the dining room, please do so with consideration for other guests.