

A' la Carte Menu

2 courses £35.00 (*Lunchtimes Only*)

3 courses £45.00

Assiette of onion, tatin, royale, velouté, seared foie gras.

Quail kiev, boudin, twice cooked quails egg, braised puy lentils, baby beetroot, red chard.

Confit belly of pork, langoustine, parmesan gnocchi, pea purée, crushed peas, pea shoots.

Seared south coast scallops, Jerusalem artichoke purée and crisps, crab mayonnaise, parsley foam.

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Pan fried fillet of turbot, cauliflower textures, spinach, coriander shoots.

Slow cooked loin of venison, oxtail ravioli, wild mushrooms à la Grecque, savoy cabbage, butternut squash purée.

Seared breast of corn fed duck, confit leg pie, parsnip purée, baby onions, kale, onion jam.

Pan fried fillet of wild bass, deep fried risotto, baby fennel and confit lemon, aubergine caviar, fennel purée, shellfish foam.

Smoking is not permitted within the house or entrances, (terrace only); also please ensure that your mobile phone is switched off, thank you.