

WINTER A LA CARTE

Starters

Guinea Fowl Terrine

*Apricot Puree, Pistachio, Tarragon Sour Cream
Pumpkin Seed and Gouda Crackers £9.50*

Boneless Pigeon Half

*Apple Puree, Spiced Pear, Sourdough
Blackberry Sauce £10.50*

Scallop and Salmon Tartar

*Compressed Cucumber, Blini
Caper Vinaigrette £10.95*

Cauliflower and Almond Pana Cotta (vegan)

*Raisin Puree, Caramelised Cauliflower
Olive Croutons £7.95*

Mains

Venison Trio

*Venison Fillet, Haunch, Toad in the Hole
Shallots, Winter Greens, Rosti Potato, Pumpkin Puree
Cote Du Rhone Jus £27.95*

Confit Lamb Shoulder En Croute

*Honey Crushed Peas, White Onion, White Cabbage,
Anna Potatoes, Minted Gravy £22.95*

Monkfish

*Marmite Glaze, King Prawns
Golden Beetroot, Samphire, Fondant Potato, Smoked Oil,
Lobster Bisque £25.95*

Red Snapper

Seafood Paella, Crab and Chilli Toast £23.95

Garlic Hummus (Vegan)

*Tandoori Carrots, Soy Aubergines, Pine Nuts
New Potatoes, Micro Herbs £15.95*

Sides - Vegetable Panache £3.95 - Garden Salad £3.95

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES