



Prix Fixe Menu

2 Course: £21.95 3 Course £25.95

NOT AVAILABLE SATURDAY EVENING'S

Entrées

ROASTED LANGOUSTINE (GFO)
BISQUE, SAFFRON ROUILLE, FRENCH BAGUETTE

BRANDY CURED SALMON (DF) (GF)
COMPRESSED MOOLI RIBBONS, CRANBERRIES, BABY RADISH, DILL EMULSION

WOOD PIGEON (SERVED PINK) (GF)
CROPWELL BISHOP STILTON FRITTERS, PICKLED WALNUTS, APPLE BATONS, COMPRESSED GRAPES,

GOATS CHEESE MOUSSE (V)
CARAWAY, BEETROOT TWO WAYS, SEEDED CRACKERS

Le Plat Principal

HONEY ROASTED DUCK BREAST (SERVED PINK) (GF)
CELERIAC GRATIN, GRILLED CHICORY, FIVE SPICED CHERRY GEL, PORT JUS

SLOW COOKED BLADE OF BEEF (GF)
ROASTED SWEET ONION, BEEF DRIPPING AND BACON CRUMBS,
TRUFFLE MASHED POTATO, CAVOLO NERO, BEEF JUS (£3.00 Supplement)

PAN FRIED SEABASS (GF) (DFO)
CHICK PEAS, CHORIZO AND RED PEPPER STEW, TENDER STEM BROCCOLINI, HERB OIL

PUMPKIN RISOTTO (GF) (DFO) (V)
PUMPKIN SEEDS, STILTON CHEESE, SAGE CRISPS

Dessert

ICED HONEY PARFAIT (GF)
APPLE CLOUD, TOASTED ALMONDS, CINNAMON TUILLES

KAFFIR LIME RICE PUDDING (VG) (V) (GF)
TORCHED COCONUT CREAM, QUINCE SORBET

VANILLA PANNA COTTA
GRANOLA CLUSTERS, RASPBERRY SORBET

SORBET SELECTION (GF) (V) (VG) (DF)

THREE FRENCH REGION CHEESE BOARD (GFO)
SEASONAL CHUTNEY, FRESH CELERY BATONS, CHEESE CRACKERS (£3.00 Supplement)
(Add £3.50 for 50ml of Taylor Tawny Port)

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THANK YOU

PLEASE CLEARLY ADVISE YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE HANDLE ALL ALLERGENS INCLUDING NUTS,
NUT OILS AND DERIVATIVES AND GLUTEN IN OUR KITCHEN AND CANNOT GUARANTEE OUR DISHES ARE ALLERGEN FREE
(V) - VEGETARIAN | (VG) - VEGAN | (VGO) - VEGAN OPTION | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION
(DF) - DAIRY FREE | (DFO) - DAIRY FREE OPTION