



3 Course Group Menu

Please choose one option for each course.
Please let us know if you have any dietary requirements or require vegetarian alternatives.

Starters

Wild Seabass
with Jerusalem Artichoke, Pickled Grapes and Sorrel

Langoustine
with Pork Belly, Cauliflower and Capers

Foie Gras
with French Onions, Trompette Mushrooms and Watercress

Japanese-style Tuna Tartare
with Wasabi, Ginger, Lime and Coriander

Rabbit Terrine
with Duck Liver, Pickled Vegetables and Onion & Bacon Brioche

Main Courses

Wild Turbot
with Leeks, Chicken Wing and Salsify

Wood Pigeon
with Celeriac, Duck Fat Potatoes, Lettuce and Bacon

Loin and Scrag End of Lamb
with Ratatouille, Basil, Pine Nuts and Parmesan Gnocchi

Mallard
with Pommes Anna, Hot Pot Vegetables and Duck Crackling

Fillet of Beef
with Summer Vegetables and Truffled Macaroni Cheese (£6 per person extra)

Puddings

Dark Chocolate
with Salted Caramel and Pedro Ximenez Raisins

Cherry Bakewell Tart with Vanilla Ice Cream

Peach Melba Rice Pudding with Almonds

Brioche Bread Pudding with Tonka Bean, Lemon and Blackberry

Three courses - £45 per person



5 Course Group Menu

Please let us know if you have any dietary requirements
or require vegetarian alternatives.

Japanese-style Steak Tartare
with Wasabi, Ginger, Lime and Coriander

Wild Seabass
with Jerusalem Artichoke, Pickled Grapes and Sorrel

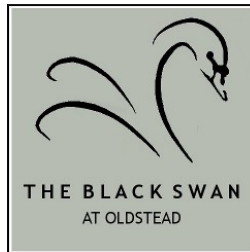
Loin and Scrag End of Lamb
with Ratatouille, Basil, Pine Nuts and Parmesan Gnocchi

Lemon Custard
with Blackberry and Tonka Bean

Dark Chocolate
with Salted Caramel and Pedro Ximinez Raisins

Cheeseboard (Optional - Supplement)

Five courses - £55 per person



7 Course Tasting Menu

Japanese-style Tuna Tartare

Pol Roger Brut Reserve (Epernay, Champagne) 125ml

Langoustine with Cauliflower and Capers

Foie Gras with French Onions, Trompette Mushrooms and Watercress

McCorkindale Riesling 2010 (Waipara Valley) 100ml

or

Chateau d'Yquem Grand Cru Sauternes 1997 (Bordeaux) 50ml (£19 extra)

Wild Seabass with Jerusalem Artichoke, Pickled Grapes and Sorrel

Chassagne-Montrachet 1^{er} Cru Les Vergers, Guy Amiot 2006 (Burgundy) 100ml

Wood Pigeon with Celeriac, Duck Fat Potatoes, Lettuce and Bacon

Chianti Classico Riserva, Villa Cigliano 2003 (Tuscany, Italy) 100ml

Lemon Custard with Tonka Bean and Blackberry

Dark Chocolate with Salted Caramel and Pedro Ximenez Raisins

Tokaji Aszu 6 Puttonyos, Crown Estates 1999 (Mad, Hungary) 50ml

Cheeseboard (Optional - Supplement)

7 courses, £65 per person

Wine Package - 5 wines, £48 per person