Autumn & Winter Menu

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Autumn & Winter menu at £56 for 3 courses. £12 per additional course.

{Starter}

Cured Organic Salmon, marinated heirloom beetroot, horseradish crème fraîche, caraway seed rye bread

Roast Cod Fillet, braised Swiss chard, salt and pepper squid, cocoa beans

Foie Gras Parfait, fig and apple compote, toasted sourdough

Rare Beef Salad, watercress, daikon radish and heritage carrot salad, sesame and ginger vinaigrette

Roast Pumpkin Soup, poached duck egg, glazed root vegetables, potato gnocchi (v) **Chestnut Pasta,** Jerusalem artichokes, creamed wild mushrooms, shaved parmesan (v)

{Main}

Organic Salmon, sea vegetables, Dorset crab risotto, light crab velouté

Cornish Sea Bream, scallop ravioli, samphire, artichokes, preserved lemon, bouillabaisse sauce

Saddle of Venison, watercress, potato and celeriac gratin, poached blackberries, spiced chocolate dressing (£5 supplement)

Scottish Beef Fillet, glazed ox cheek, braised kale, lyonnaise onion tart, tarragon red wine sauce (£5 supplement)

Creedy Carver Duck, glazed endive, confit duck, foie gras parcel, blood orange and Madeira sauce

Organic Spelt, glazed pumpkin, grilled winter greens, toasted hazelnut, truffle butter sauce (v)

{Dessert}

Apple Trifle, *cider sorbet, rum and raisin muffins*

Caramelised Brioche, warm winter fruit compote, Jersey clotted cream ice cream

Tiramisu, mascarpone mousse, coffee sponge, espresso ice cream

Fig Panna Cotta, port jelly, pistachio praline, fig jam doughnuts

Treacle Tart, poached baby pear, crème fraîche ice cream

Rich Chocolate Tart, coconut ice cream, spiced pineapple, passion fruit syrup

Tea, Coffee and Petits Fours

Bespoke Tasting Menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests (for smaller groups), offering an exquisite culinary experience.

Prices are subject to change

FBM 10.12

