

Terrine

Smoked rabbit, duck and foie gras terrine, rum and raisin puree, quince crumble

Salad

Salad of artichoke, salsify, potato and black truffle

Scallops

Seared hand dived scallops, pork belly, celeriac, apple

Pheasant

Roast breast of pheasant, black cabbage, root vegetables, truffle gnocchi

Turbot

Bacon crusted fillet of turbot, leeks, Jerusalem artichoke, grey chanterelles

Lasagne

Open lasagne of butternut squash, spinach, wild mushroom, parmesan velouté

Custard

Glazed vanilla custard, blackberry jelly, chestnut ice cream

Chocolate

Tasting of bitter chocolate, passion fruit

Cheese

Selection of British cheeses, truffle honey, chutney, fruit bread (£4 supplement)

3 Courses £34

A discretionary 12 per cent service charge will be added to your bill Menu subject to minor change