

Cream of leeks, cheese on toast

Smoked rabbit, duck and foie gras terrine, rum and raisin puree, quince crumble or
Salad of artichoke, salsify, potato and black truffle

Beetroot risotto, horseradish Chantilly

Carpaccio of monkfish, avocado puree, horseradish snow or Goats' cheese and yoghurt terrine, grapes, pistachio

Braised haunch of venison, dauphinoise puree, home-made pancetta, onions, mushrooms or

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

Chilled pear soup, star anise ice cream

Pistachio and olive oil cake, clementine sorbet

Tasting menu £47 Accompanying wines £37

A discretionary 12 per cent service charge will be added to your bill