

## Starters

### Soup

Cream of leeks, cheese on toast

### Terrine

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

(£3 supplement)

### Carpaccio

Carpaccio of monkfish, avocado puree, horseradish snow

### Deer

Venison tartare, egg yolk puree, pickled enoki mushrooms, chargrilled bread

### Salad

Salad of artichoke, salsify, potato and black truffle

### Scallops

Seared hand dived scallops, pork belly, celeriac, apple

## Main Courses

### Venison

Braised haunch of venison, potato, parsley, homemade pancetta, onions, mushrooms

### Turbot

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

(£4 supplement)

### Risotto

Beetroot risotto, horseradish chantilly

### Pheasant

Roast breast of pheasant, root vegetables, sausage roll, beetroot ketchup

### Cod

Fillet of cod, creamed salsify, trompettes, spinach, cod kiev

### Lasagne

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

### Steak

28 day matured 8oz rib-eye of beef, slow roast tomato, duck fat chips, watercress, black peppercorn and rosemary butter

(£5 supplement)

## Desserts

Tasting of bitter chocolate, passion fruit

Granny Smith cheesecake, blackberry, pear sorbet, quince

Pistachio and olive oil cake, clementine sorbet

Selection of British cheeses, saffron honey, chutney, breads

(£4 supplement)

2 courses £27

3 courses £34

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