

# PETRUS

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## Starters

Ballotine of Landes foie gras with semi dried grapes,  
green beans and hazelnut crumble

Lobster and salmon ravioli with creamed leeks,  
Champagne and chive velouté

Pan-fried sea scallops with cauliflower,  
anchovy and caper, lemon beurre noisette

Slow poached breast of pigeon with confit leg,  
pickled beetroot, hazelnut and shimeji mushrooms

Pan-fried fillet of red mullet with parsley penne,  
chorizo and heritage tomato broth

Fricassée of Dorset snails, crispy chicken wings,  
wild mushrooms with garlic and parsley velouté

Pithivier of quail and foie gras with confit leg,  
walnut, pear and celery salad, jus

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## Mains

Pan-fried fillet of sea bream with confit potato,  
sprouting broccoli and oyster beurre blanc

Fillet of halibut with braised fennel,  
compressed cucumber and citrus sauce

Roasted lobster tail, farfalle pasta with  
charred leek, baby artichoke and bisque

*(£8.00 supplement)*

Red leg Partridge with pearl barley, pancetta,  
roast fig, walnut and jus

Roast duck breast with confit leg and granola,  
spring onion and szechuan pepper jus

Roasted venison with braised red cabbage,  
smoked chestnut purée and juniper berry jus

Crispy suckling pig belly  
with roasted Suffolk pork fillet, apple and Madeira jus

**Three courses £65.00**