

PETRUS

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

Two courses £55.00

Three courses £65.00

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Cheese

Selection of cheese with accompaniments

(£12.00 supplement as an extra course)

Desserts

Orange and yeast parfait with pistachio tuile
and marinated blackberry

Caramelised figs with hazelnut sablé,
fresh honeycomb, cob nuts and yogurt sorbet

Star anise crème brûlée
caramelised pear and liquorice

Banana millefeuille, caramel crème pâtissière
and peanut ice cream

Granny Smith apple parfait, toasted walnuts with
celery sorbet and natural yoghurt

Chocolate sphere
with milk ice cream and honeycomb

Selection of ice creams and sorbets

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Coffee, tea, infusions and chocolates £5.00

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Chef's Menu

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

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

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

or

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

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Selection of cheese with accompaniments

(£6.00 supplement)

or

Blackcurrant sorbet with lemon meringue
and champagne foam

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Chocolate sphere
with milk ice cream and honeycomb

Five courses £75.00

Including sommeliers fine wine pairing £160.00

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Lunch Menu

Roasted breast of wood pigeon with bulgar wheat,
beetroot and cob nuts

Salmon and crab cannelloni, mouli radish
with lemongrass velouté

Slow poached duck egg, confit leg
with truffle polenta and broth

Pan-roasted pollock with cocoa beans,
pancetta and pickled clams

Braised collar of pork with sweet potato purée,
roast plum, madeira jus

Highland pheasant with chesnut gnocchi,
roast parsnip, quince, bread sauce and jus

Three courses £35.00

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Vegetarian Menu

Braised Heritage beetroot salad with goats cheese,
cob nuts and parsnip crisps

Pear carpaccio with cream cheese,
chives and walnut salad

Plum tomato and red pepper broth
with cocoa beans and courgettes

Mushroom pithivier
with spinach and cep sauce

Lasagna of globe artichoke, broccoli and
wild mushrooms, Bella Lodi cheese sauce

Selection of seasonal vegetables
with garlic and parsley velouté

Three courses £65.00