

STARTERS

v	Roasted Pumpkin & Pine Nut Soup <i>Truffle Croque Monsieur</i>	6.90
ws	Hand Picked Devon Crab, Smoked Anchovy Mayonnaise <i>Chargrilled Cauliflower</i>	11.90
v	Sicilian Aubergine & Raisin Caponata <i>Fresh Burrata, White Onion Pissaladière</i>	8.90
ws	Warm Diver Caught Seared Scallops <i>Crushed Ratte Potatoes & Sea Lettuce Butter Sauce, Oyster Leaf</i>	14.90
	Roasted Duck Foie Gras & Crisp Confit Duck Leg <i>Pain d'Epices & Roasted Hazelnuts, Black Fig & 'Minus 8' Vinegar</i>	13.50
	Braised Shoulder of Loire Valley Rabbit <i>Sweet & Sour Black Radish, Wholegrain Mustard Mousseline</i>	9.90
v	Seasonal Green Leaves & Garden Herb Salad <i>Autumn Truffle Vinaigrette</i>	7.90

VEGETARIAN

v	Hand Rolled Fresh Pappardella, Grated Autumn Truffle <i>Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce</i>	17.90
v	Roasted English Beetroot & Red Onion Tart <i>Soft Gorgonzola & Endive, Walnut Vinaigrette</i>	17.50

FISH & SHELLFISH

W F	Oven Baked Arctic Char <i>Seasonal Vegetables & Bouillabaisse Sauce, Rouille & Crouton</i>	19.50
W F	Slow Cooked Fillet of Cornish Cod 'Rougaille' <i>Roasted Vermicelli & Mussel Casserole, Iberico Chorizo Sauce</i>	18.90

POULTRY & MEAT

	Oven Roasted Breast of Lancashire Wheat Fed Guinea Fowl <i>Savoy Cabbage & Alsace Bacon, Dauphinoise Potatoes & Foie Gras Sauce</i>	18.90
	Honey Glazed Breast of Goosnargh Duck <i>Roasted Red Plums & Endive Meunière, Ruby Port Sauce</i>	21.00
	Slow Cooked Belly of Limousin Veal <i>Autumn Vegetable Etuvée, Pommery Mustard & Tarragon Sauce</i>	18.50

VEGETABLES & SALAD

	Mushroom Fricassée Persillade	3.90
	Vichy Carrots	3.90
	Triple Cooked Chips	3.90
	Wilted Spinach	3.90
	Truffle Mashed Potatoes	4.50
	Seasonal Green Leaves & Herbs, Truffle Vinaigrette	4.50

V : Vegetarian

W S : Wild Shellfish

W F : Wild Fish

Some dishes may contain Nuts and Raw Eggs

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices