

DINNER

Two Courses £32 Three Courses £36 Tuesday until Saturday 6.30-8.30pm

- STARTERS** **HOMEMADE VENISON SAUSAGE**
liver mousse, pickled red cabbage, blackberry gel
- CEP BAVAROIS**
confit shallot tart, thyme foam (v)
- FILLET OF RED MULLET**
fennel panna cotta, sardine ketchup, anchovy straws
- CHICKEN CONSOMMÉ**
stuffed wings, morels, sweetbreads
- OYSTER VELOUTÉ**
smoked eel, salt cod, lemon oil
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- MAINS** **PORK BELLY AND SEARED SCALLOPS**
lightly curried cauliflower purée, caper, raisin and pomegranate dressing
- BREAST OF GUINEA FOWL**
glazed onion tart tatin, celeriac purée, savoy cabbage
- CELERIAC AND WILD MUSHROOM ROULADE**
braised lentils, glazed onions, parsley foam (v)
- FISH OF THE DAY**
Jerusalem artichoke, leek fondue, wild mushrooms, roast salsify
- BRAISED BEEF CHEEK AND ROASTED FILLET**
butternut squash cannelloni, truffled cauliflower cheese purée (£4 supp.)
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- DESSERTS** **VANILLA YOGHURT MOUSSE**
plum compote, blood orange sorbet, warm citrus beignet
- BANANA SOUFFLÉ**
chocolate sauce, muscovado ice cream
Please allow 15 minutes for this dessert
- SELECTION OF BRITISH CHEESES**
quince jelly, dehydrated malt loaf (£3 supp.)
- CARAMEL TART**
praline macaroon, ginger vanilla ice cream
- CHOCOLATE MOUSSES AND TEXTURES**
coffee ice cream