

Evening Menu

STARTERS

MUSSELS MARINIÈRE <i>Crispy Shallot, Confit Garlic, Sourdough Tuille</i>	14
GOATS CHEESE & HORSERADISH PANACOTTA <i>Caramelised Beetroot, Winter Truffle, Watercress</i>	11
CURED COD 'NICOISE' <i>Salsa Verde</i>	12
BRAISED BEEF RAVIOLI <i>Tomato Ragu, Parmesan, Basil</i>	15

MAINS

VENISON LOIN & FAGGOT <i>Potato Terrine, Tenderstem Broccoli, Game Jus</i>	42
SEARED STONEBASS <i>Parisienne Potatoes, Chorizo, Pickled Courgette, Lobster Bisque</i>	35
GUINEA FOWL BALLOTINE <i>Cauliflower Cheese Beignet, Charred Baby Leeks, Winter Truffle, Jus</i>	32
CELERIAC, & BUTTERNUT SQUASH PITHIVIER <i>Spinach & Watercress Puree, Celery Root Sauce</i>	26

DESSERTS

WHITE CHOCOLATE & VANILLA PARFAIT <i>Textures of Rhubarb, Pistachio Sponge</i>	12.50
CHOCOLATE MOUSSE <i>Hazelnut Cremeux, Macerated Raisins, Pear Sorbet</i>	11
LEMON TART <i>Passionfruit Curd, Coconut Meringue, Greek Yogurt Sorbet</i>	12
BLACKBERRY CRUMBLE SOUFFLÉ <i>Blackberry & Star Anise Sauce, Vanilla Ice Cream</i>	15
SELECTION OF BRITISH & LOCAL CHEESES <i>Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers</i>	16

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering