

## Starters

### **Salmon Ballontine**

Pan seared foie gras, smoked cauliflower puree, raisin chutney

12.00

### **Confit Duck and Wild Mushroom Tortellini**

Pumpkin veloute, parmesan tuile

9.00

### **Beef Carpaccio**

Beetroot ice cream, compressed apple, pea shoots

11.00

### **Thai Infused Chicken Broth**

Noodles, herb dumpling, coconut foam

9.00

### **Breast of Pigeon**

Blueberry puree, celeriac remoulade, chocolate ganache

10.00

### **Seared Scallops**

Smoked ham, pea and mint risotto, pea puree, parmesan foam, lemon oil

14.00

## Main Course

### **Poached and Roasted Chicken**

Shallot puree, mushroom lasagne, crispy potatoes, tarragon veloute

22.00

### **Steak and Kidney pudding**

A 10% service charge will be added to your bill

|   |       |
|---|-------|
| Searred foie gras, pomme mousseline, French beans, red wine sauce                         | 21.00 |
| <b>Roast Pork Tender Loin</b>   |       |
| Apple and ginger puree, dauphinoise potatoes, roasted girolles, sage infused jus          | 24.00 |
| <b>Fillet of Beef</b>   |       |
| Watercress puree, creamed white beans, parsnip tarte tatin, baby onion and red wine jus   | 34.00 |
| <b>Monkfish</b>   |       |
| Crab and ginger mousse, wilted spinach, carrot puree, shellfish bisque                    | 26.00 |
| <b>Herb Crusted Cod</b>   |       |
| Smoked potato and onion chowder, spring onions, scallop beignets                          | 24.00 |
| <b>Pan fried Seabass</b>  |       |
| Red wine poached salsify, wild mushrooms, artichoke gnocchi, cep foam, red wine reduction | 30.00 |

## Vegetarian

### Wild Mushroom Risotto

Girolle powder, balsamic jelly, white truffle espuma, baby sorrel

### Butternut Squash and Sage Lasagne

Baby spinach, crispy potatoes, parmesan veloute

A 10% service charge will be added to your bill

## Goats Cheese Crottin

Pine nut crust, beetroot mousse, watercress puree, balsamic dressing

**Starter 9.00**

**Main Course 16.00**

### Deserts

#### **Chocolate and Salt Caramel Fondant**

Caramel mousse, chocolate soil, banana ice cream

10.00

#### **Trio of Granny Smith Apple**

Tarte tatin, crème brulée and sorbet

10.00

#### **Selection of English and French cheeses**

Home made chutney and biscuits

14.00

#### **Hazelnut Cake**

Pistachio cream, clotted cream ice cream, caramel jelly

10.00

#### **Sable Breton and Caramelized Toffee Bananas**

Walnut ice cream, banana granita

10.00

#### **Orange Cheesecake**

Burnt orange sorbet, coriander jelly

10.00

A 10% service charge will be added to your bill