

À la Carte

Starters

SCALLOPS

Lightly Home-smoked, Dill Pollen Pan-fried Scallops, Cauliflower Puree, Black Radish and Samphire

TROUT

'Chalk Stream' Trout, Roasted Red Pepper Textures, Micro Cress, Mango and Lime Gel

MACKEREL

Mackerel 'Escabeche', Baby Beetroot, Fennel, Beetroot Oil

QUAIL

Roast Supremes, Caramelised Legs, Crispy Pain d' Epices, Saffron Aioli, Quail Egg Florentine

HAM HOCK

Ham Hock and Foie Gras Terrine with Celeriac and Apple Chutney, Spiced Apple Jelly

GOATS CHEESE

Goats Cheese Mousse, Olive Crumb, Candid Walnuts and Pomegranate Dressing

Mains

STONE BASS

Pan-roast Stone Bass, Pomme Purée, Spinach, Ragout of Mussels and Clams

HALIBUT

Roasted Halibut, Leek, Butternut Squash and Basil Risotto,
Marinated Artichokes and Butternut Squash Emulsion

DUCK

Pan-fried Duck Breast, Duck Leg and Grape Terrine, Baby Carrots,
Grape Puree, Jerusalem Artichoke, Purple Kale with an Orange and Ginger Jus

LAMB

Cutlet and Loin, Potato Terrine, Spring Greens
Wild and Black Garlic, Roast Lamb Jus

BEEF

Fillet of Brookfield Farm Beef, Truffle Mash, Salsify, Beef Cheek,
Spring Onion, Baby Turnips, Crispy Pancetta and Bone Marrow Crumb

BUTTERNUT SQUASH

Butternut Squash and Sweet Potato Tortellini, Purple Sprouting Broccoli and Sage Pesto

Supplementary Side Orders £4.00 each

Courgette with Pesto, Tender Stem Broccoli, Creamed Potatoes, Minted New Potatoes, Mixed Salad

3 courses £68.00 per person

VAT Included, discretionary service 12.5%

*Due to our Game being wild, there may be traces of shot