

À la Carte

Starters

SCALLOPS

Herb-Crusted Scallops, Parsnip Puree, Black Radish and Samphire

TROUT

Beetroot Cured 'Chalk Stream' Trout, Golden Beetroot, Pickled Blackberries, Puffed Rice

MACKEREL

Dill Pollen, Pan-Fried Mackerel 'Escabeche', Mustard, Cauliflower and Dill Oil

GAME CONSOMMÉ

Game Consommé, Wood Pigeon Croquette, Button Mushroom, Truffle Mayonnaise

RABBIT

Rabbit Terrine, Mustard Seed Pickled Carrots, Prune and Armagnac Purée and Cumin Crackers

GOATS CHEESE

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

Mains

STONE BASS

Pan-roast Stone Bass, Mussel Velouté, Roast Grelot Onion, Chive Oil

TURBOT

Almond Milk Poached Turbot, Crab Risotto and Roasted Almond Beurre Blanc

DUCK

Pan-fried Duck Breast, Duck Leg Bon Bon, Pickled Ruby Chicory,
textures of Yorkshire Rhubarb with an Orange and Ginger Jus

VENISON

Venison Saddle, Potato Terrine, Brussel Sprouts, Jerusalem Artichoke Purée and Pink Peppercorn Jus

BEEF

Fillet of Brookfield Farm Beef, Pomme Purée, Salsify, Beef Cheek, Spring Onion 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