

# À la Carte

## Starters

### SCALLOPS

Curry Scallops, Roast Cauliflower Purée, Curry Mayo, Onion Bhaji and Curry Soaked Raisins

### OYSTER

Oysters '3 ways'

Soy, Lime and Ginger, Tempura with Pickled Cucumber and Chorizo Foam, Strawberries

### SEA TROUT

Gin Cured with Avocado and Wasabi Purée, Capers, Horseradish and Rye Bread Crisp

### WOOD PIGEON

Pan-fried Wood Pigeon, Yoghurt, Beetroot, Preserved Blackberries and Toasted Sunflower Seeds\*

### HAM HOCK AND FOIE GRAS

*'Ham, Pineapple, Egg and Chips'*

Ham Hock and Foie Gras Terrine, Salt-baked Pineapple, Quail's Egg, Game Chips, Pineapple and Chilli Chutney

### PUMPKIN VELOUTE

Pumpkin Veloute, Chard, Pickled Pumpkin and Truffle Mascarpone

## Mains

### HALIBUT

Pan-fried Halibut with Miso-glazed Octopus, Parmesan Gnocchi and Kohlrabi

### COD

Roast Cod Loin, Mussel & Clam Chowder, Pancetta Chard Leeks and Squid Ink Gnocchetti

### PHEASANT

Pheasant, Hay Baked Celeriac, Pears, Crème de Mûre Jus

### VENISON

Pan-fried Saddle of Venison with Potato Terrine, Spiced Plum Ketchup, Roast Chestnuts with Gin & Chocolate Jus

### BEEF

Fillet of Brookfield Farm Beef, Oxtail and Marmite Ragout, Shallot Purée,  
Girolles, Bone Marrow Crumb and Red Wine Jus

### CAULIFLOWER

Roast Cauliflower, Cep Mushroom Ketchup, Spicy Kimchi and Cep Powder

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 Pigeons being wild, there may be traces of shot