

MENUS

AUTUMN & WINTER 2015

Price per person

Menu A

£60.00

Parsnip velouté with chestnuts and stilton fritters (V)
Loin of pork with pork pie ravioli, mustard jus and piccalilli
Caramelised pineapple with brown sugar mousse and peanut brittle

Menu B

£62.50

Seared salmon on fried aubergine with dashi
Ballotine of coq au vin, baked potato purée and charred onions
Tokaji and prune parfait with prune cake, jelly and mascarpone ice cream

Menu C

£65.00

Amuse-bouche
Roasted root vegetables with toasted green wheat and hazelnut dukkah (V)
Pan-fried skate, salsa verde butter, smoked anchovy and braised lentils
Chocolate and coconut

Menu D

£70.00

Amuse-bouche
Pavé of seabass with prawn cigar, creamed leeks and shellfish dressing
Lamb saddle tagine with preserved apricot purée, rose harissa jus and spinach parcels
Toasted brioche pudding with orange and marmalade ice cream

Menu E

£80.00

Amuse-bouche
Burrata with beetroot, clementine and radish (V)
Ham hock with seared langoustine, pineapple and sage
Monkfish tempura, sweet potato, lime and cardamom yogurt
Roasted loin of venison on haggis toasties and buttered kale
Panna cotta with apple, blackberry and vanilla doughnuts

Menu F

£85.00

Amuse-bouche
Coppa with apple, beer and hazelnuts
Seared king oyster mushroom with blue cheese and sherry vinegar caramel (V)
Mussels marinière with toasted brioche crisps
Tandoori style partridge with charred corn
Poached loin of veal on Brussels sprout choucroute and thyme jus
Truffle with white chocolate and pink peppercorns

An additional cheese course is available at a supplement of £12.95 per person. Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal. Menu E and Menu F are designed to have a different wine with each course, therefore we recommend choosing these menus only if you are not planning on having a wine tasting prior to your meal. Please refer to bbr.com for allergen information.

CHEF'S SELECTIONS

Price per person

Starters

Pumpkin soup with charred sweetcorn and sage beurre noisette (V)	£16.00
Caramelised onion tart with porcini mousse, thyme custard and truffle (V)	£18.00
Seared scallop, charred smoked eel with celeriac and apple	£21.00
Roasted Anjou pigeon with artichoke, liver and mushroom brochette	£20.00
Brill topped with crab Thermidor, chive emulsion and broccoli	£22.00
Crisp macaroni cheese with a tasting of parmesan and butternut squash (V)	£16.00

Intermediate courses

Seared cod on chorizo and lentil salsa with crispy squid and squid ink aioli	£18.00
Crisp lobster dumplings, braised orange, endive and lobster jus	£20.00
Heritage potato risotto with baked vacherin, toast and cornichons (V)	£16.00

Mains

Pavé of seabass with roasted salsify, sauce lie de vin and cèpe sabayon	£42.00
John Dory with beetroot, carrot and orange butter sauce	£40.00
Smoked short rib, roasted cauliflower cheese, stilton and truffle jus	£38.00
Fillet of Cumbrian beef, bourguignon potatoes and bacon-wrapped scorched green onions	£45.00
Indian-spiced lamb shoulder, pressed Bombay potato, masala and mango	£40.00
Supreme and croquette of guinea fowl with parsnips and cabbage	£38.00

Vegetarian options

Potato and celeriac rösti with wild mushrooms and truffle sabayon	£20.00
Fondant and roasted butternut squash, black cabbage and ewe cheese shavings	£16.00
Roasted root vegetable pithiviers with beetroot reduction	£18.00

Desserts

Pumpkin tart with maple jelly and pecan ice cream	£14.00
Baked treacle and hops with ale mousse, malt and hazelnut	£16.00
Coffee panna cotta with cake, ice cream and granita	£18.00
Twice-baked quince with rosemary crumble and quince custard	£15.00
Chestnut mousse with poached pear and salted earl grey granola	£16.00
Chocolate delice with liquid caramel centre and orange crème fraîche	£18.00

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