

STARTER

HERITAGE TOMATO SALAD, TEXTURE OF GOAT CHEESE & basil, black olive dressing

BOUDIN NOIR, Confit Pork Belly, BRAISED lentils, CELERIAC PURÉE

MUSHROOM CONSOMMÉ, black TRUFFLE ROYALE, TROMPETTE DE LA MORT

BALLOTINE OF FOIE GRAS, Pain d'Épice, fig CHUTNEY

Supplement £5.00

SUPREME RED LEG PARTRIDGE, TOASTED HAZELNUTS, AUTUMN LEAVES, TRUFFLE EMULSION

SALAD OF DORSET CRAB, saffron PANNACOTTA, AVOCADO, MELBA TOAST

MONKFISH CEVICHE, TOMATO & lime VINAIGRETTE, chilli, CUCUMBER



MAIN

ROASTED FILLET OF STONE BASS, confit fennel, cockles & mussels, bouillabaisse sauce

STEAMED LEMON SOLE MATELOTE, mushroom flan

PAN FRIED COD, shallot & mushroom ragout, artichoke velouté

ROASTED YORKSHIRE PHEASANT, Jerusalem artichoke purée, wild mushroom sauce

SAUTEED VEAL SWEETBREAD, truffle pomme mousseline, marsala jus

ROASTED BEEF FILLET, beetroot raviolo, buttered Savoy cabbage, red wine jus

Supplement £5.00

BEETROOT GNOCCHI, salt baked Cheltenham beetroot, herb salad

Side Orders £4.00

FRENCH BEANS, buttered broccoli, pommes purée, salade verte, new potatoes

2 COURSES £39.50

3 COURSES £45.00

A discretionary 12.5% service charge will be added to the bill.

All prices are inclusive of VAT @ 20%

PLEASE INFORM YOUR WAITER FOR ANY ALLERGIES OR DIETARY REQUIREMENTS