

STARTERS

Half dozen Carlingford Lough oysters
with merlot and shallot vinegar (*£4.00 Supplement*)

Butternut squash risotto
with sage butter

Chervil root soup
with poached quail egg and celery salt

Beetroot gravadlax of organic salmon
with horseradish cream

Pan roast local scallops
with cauliflower puree, roast apples and vermouth cream

Pressed terrine of pheasant
with winter truffles, Madeira jelly and fig chutney

MAIN COURSES

Fillet of Yorkshire beef
with cep puree, potato rosti, roast bone marrow, girolle mushrooms
and red wine sauce (*£5 supplement*)

Plate of English pork
crispy head with braised cheek, roast loin on cauliflower puree and confit belly stuffed with black
pudding on creamed cabbage with star anise sauce

Honey and white pepper glazed duck breast
with fondant potato, roast winter vegetables and crème de cassis sauce

Fillet of local sea bass
with creamed potato, braised fennel and red wine sauce

Roast loin of cod
with razor clam, pancetta and white bean cassoulet

Truffle potato gnocchi
with chestnuts, spinach and pecorino cream sauce

SAVOURY

Port and Stilton toast on walnut and raisin bread

Selection of European and British cheeses
with chutney, sultana and walnut rye bread and water biscuits

Vacherin

Served natural with walnut and sultana bread or
warmed with garlic croutons

£15 per Vacherin

DESSERTS

(Please allow up to 20 minutes for your desserts)

Chestnut soufflé

with caramel and cider sauce

Bitter chocolate tart

with pistachio custard and pistachio ice-cream

Praline parfait

with hazelnuts and tuile biscuit

White chocolate and kumquat cheese cake

with marmalade ice-cream

Fine apple tart

with calvados and crème fraiche ice-cream

Please ask to see a full list of after-dinner drinks

2 COURSES £29.95

3 COURSES £39.95

4 COURSES (Including savoury course) £49.95

A 12.5% Discretionary service charge will be added to your bill