

MENU £60

ARTICHOKE AND SAGE VELOUTÉ
CARAMELISED WALNUTS AND WALNUT OIL



FILLET OF BRILL, ROPE CULTURED MUSSELS WITH SMOKED SALMON
CHIVE SAUCE, POTATO PANCAKES

or

ROASTED BREAST OF PARTRIDGE WITH HAGGIS
PARSNIP PURÉE AND GAME CHIPS
BLACKBERRY CONFIT

Today's Vegetarian Choice

GOATS' CHEESE, ROSEMARY AND CHESTNUT ROULADE, ROASTED FIGS
ORANGE GLAZED JERUSALEM ARTICHOKEs,
FIG AND STAR ANISE PURÉE



GRESSINGHAM DUCK BREAST ON SPICED RED CABBAGE
TENDERSTEM BROCCOLI WITH PINE NUTS AND PLUMS

or

FILLETS OF JOHN DORY WITH CELERIAC GRATIN
SAFFRON AND GINGER BRAISED FENNEL

Today's Vegetarian Choice

AUBERGINE STUFFED BABY PEPPERS
GREMOLATA CRUST AND CRISPY POLENTA
GOLDEN MARJORAM ROASTED POTATOES, LEMON SAUCE



CHERRY DÉLICE, CANDIED LEMON, CHOCOLATE CROQUANT
FRESH CHERRIES AND KIRSCH SORBET

or

BITTER CHOCOLATE GANACHE TORTE, CARDOMOM CRÈME
RASPBERRY SORBET AND RASPBERRY JELLY
ALMOND BISCUITS

Optional Extra Cheese Course - £7.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, CELERY AND NUTS,
(Colston Basset Stilton. Bosworth Ash Goat, Aged Caerphilly, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE