

WINTER 2011

APPETISERS

Wild Scottish smoked salmon and gravadlax (carved at the table)	£29.00
Isle of Mull scallops with mussel and garlic broth, celeriac and ginger	£19.50
Grouse faggot with pine nut, red and white quinoa, lemon and cumin sauce	£17.50
Galantine of Yorkshire partridge with smoked duck, black radish and white balsamic	£16.50
Cured foie gras with spiced bread, apple jelly and smoked eel parfait	£19.50
Beef tartare with horseradish, semolina crackers, duck egg and caviar	£19.50
Artichoke barigoule with quail egg salad	£16.50
Heirloom beetroot salad with buttermilk parfait and quince gel	£16.50

FISH AND SHELLFISH

Cornish Pollock, beer pickled shallots, cheesy onion compote, pearl barley and chicken reduction	£18.50
Lemon sole goujons, mash potato sauce, crispy potatoes and herb oil	£21.50
Native Lobster, roasted in vanilla butter, braised red onions, lobster mayonnaise and bitter leaves	£49.00

MAIN COURSES

Braised feather blade with Hereford snails, fennel and blue cheese potato foam	£24.00
Pot roast of pigs head with cinnamon and honey	£28.50
Grilled calves liver with bacon, sage and Dauphine potatoes	£26.50
Cepe and onion tart with aubergine cassonade, white onion and parmesan cream	£19.50
Anna potatoes with seasonal winter vegetables	£19.50

LUNCHEON SPECIALITIES

£19.50

Monday	Brown trout
Tuesday	Roast halibut
Wednesday	Rump of lamb
Thursday	Roast pork loin
Friday	Honey glazed ham
Saturday	Langoustine with scallop tortellini and braised pork cheek

Please inform us of any food allergies.

All prices are inclusive of VAT.

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