

WINTER 2012

APPETISERS

Scottish smoked salmon and gravadlax (carved at the table)	£29.00
Isle of Mull hand dived scallops with mussel and garlic broth, celeriac and ginger	£19.50
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

Line-caught South Coast Pollock with beer pickled shallots, cheesy onion compote, risotto and chicken reduction	£18.50
Looe Lemon sole goujons with yoghurt, mash potato sauce and crispy potatoes	£21.50
Norfolk 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	Pan-fried calf's liver
Tuesday	Roast Pollock
Wednesday	Roast guinea fowl
Thursday	Roasted pork fillet
Friday	Confit salmon
Saturday	Wild sea bass

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.

GRILL

Grilled West Country Dover sole	£47.50
Casterbridge beef fillet, bone marrow and haggis risotto	£35.00
Grilled Shropshire veal chop with braised red cabbage and veal breast ravioli	£39.50
Roasted pheasant with fondant potatoes, pickled cabbage, date purée and bread pudding (Serves 2)	£38.00

SIDE DISHES

£ 4.50

Hand-cut chips
Green salad
Crushed carrot and swede
Baked cheesy leeks
Mixed salad
Mashed potatoes
Kale with bacon
Buttered Chantenay carrots

DESSERTS

£12.50

Mixed berry jelly with buttermilk foam, yoghurt and lime sorbet
Ginger and pumpkin coulant with stem ginger ice cream
Peanut parfait with cherry jam and sour cherry sorbet
Chocolate and apricot with praline crunch
Caramelia parfait with mango and passion fruit filling
Flexi - chocolate with rum and candied kumquat ice cream

CHEESES

£14.50

Selection of British Farmhouse Cheeses