



STARTER
VENISON

CARPACCIO OF VENISON, CONFIT EGG YOLK, HAZLENUT AND BLACKBERRIES

CRAB

COCK AND SOFT SHELL CRAB WITH MARINATED BUTTERNUT SQUASH AND LEMON PURÉE

CLANGER

TONGUE IN CHEEK BEDFORDSHIRE CLANGER, SMOKED APPLE PURÉE, POMMERY MUSTARD

KOFTAS

SWEET POTATO KOFTAS WITH SWEET CHILLI JAM, MANGO, SPRING ONION AND TZATZIKI



MAIN COURSE

BEEF

ROAST SIRLOIN OF BEEF, RED ONION TART, BRAISED AYLESBURY SNAILS AND BLUE CHEESE BEIGNET

SALMON

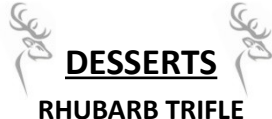
SMOKED SALMON WITH CAVIAR, LEEK, BUBBLE 'N' SQUEAK AND GEWURTZTRAMINER SAUCE

DUCK

CASSOULET OF DUCK, TOULOUSE SAUSAGE, HAY BAKED CARROT AND MORTEAUX SAUCE

TORTELLINI

CEP AND RICOTTA TORTELLINI, ARTICHOKE "A LA GRECQUE" AND BLACK GARLIC



DESSERTS

RHUBARB TRIFLE

PISTACHIO CAKE WITH RHUBARB, ORANGE AND PEDRO XIMENEX JELLY

CHEESECAKE

MANDARIN CHEESECAKE WITH DIGESTIVE CRUMBLE AND CARAMELIZED WHITE CHOCOLATE

SOUFFLÉ

PRUNE AND ARMAGNAC SOUFFLÉ, WHITE COFFEE ICE CREAM

CHEESE

SELECTION OF FRENCH AND BRITISH CHEESES FROM THE TROLLEY, HOMEMADE CRACKERS AND CHUTNEY
(As an additional course £9.50 supplement)

2 COURSES MENU £54

3 COURSES MENU £67