



The Wild Mushroom
Taster Menu
This is a sample menu

Canapés

Jerusalem Artichoke Cappuccino

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Rye Bay Scallop Tartare
Lime, Soy and Mirin
Caviar

.....

Chicken Liver Parfait with Pickled Wild Mushrooms
Cider Jelly

.....

Pan Fried Loin of Venison
Port and Clementine Jus

.....

British Cheese with Eccles Cake

.....

Coconut Panacotta
Pineapple Carpaccio

Thirty-Eight Pounds

This Menu is available for the whole table only

A la Carte Dinner Menu
This is a sample menu

To Start

Soup
Jerusalem Artichoke Cappuccino
6.95

Duck
Oak Smoked Breast of Duckling
Plum Chutney, Toasted Sesame Seeds
8.50

Mackerel
Seared Mackerel Fillet
Beetroot Textures and Horseradish Cream
7.25

Game Board
Pheasant Rillettes, Pressed Game Bird Terrine
Wild Boar Scotch Egg, Cumberland Sauce
9.50

Parfait
Chicken Liver Parfait with Pickled Wild Mushrooms
Quince and Pear Chutney
7.95

Venison
Cured Venison Haunch with
Truffle Mayonnaise, Parsnip, Salsify and Quince
7.50

Cod
Salt Cod Cakes with Lobster Sauce
7.95

Scallop
Rye Bay Scallop Tartare
Lime, Soy and Mirin, Caviar
9.25

Main Course

Pigeon

Pan Fried Breasts of Wood Pigeon crisp Pancetta
Grilled Polenta, Balsamic Roasted Field Mushroom
16.25

Duck

Confit Leg and Pan-Fried Breast of Mallard with Crispy Lardons
Parsnip Puree, Port and Charred Clementine Jus
17.95

Beef

Aged Fillet of Beef, Heritage Carrots
Wild Mushroom Madeira Sauce and Potato Galette
25.50

Gnocchi

Herb Gnocchi with Wild Mushrooms, Roast Root Winter Vegetables
Barkham Blue
14.50

Halibut

Herb Stuffed Halibut with Truffle Mash
Cockle and Chive Creamed Broth
19.25

Lamb

Herb Crusted Roast Rump of Lamb, Aubergine Confit
Rosemary Jus and Dauphinoise Potato
19.50

Bass

Grilled Fillet of Wild Sea Bass
Winter Chanterelle and Basil Bisque
18.95

Pork

Twice Cooked Belly Pork with Szechuan Sauce
Slow Braised Cheek
Ham Hock Croquettes
18.95

Desserts

Pineapple

Caramelised Pineapple with Cardamom Panna Cotta
White Chocolate and Lime Espuma

Chocolate

White and Dark Chocolate Marquise Mousse
with Fudge, Hazelnuts Espresso Custard

Ice creams

Trio of Ice creams with Almond and Orange Tuille

Lemon

Lemon Bavaroise with Roast Rhubarb, Blood Orange Compote

Apple

Apple Tart with Thyme Toffee Sauce and Sweetened Cream Cheese

Mandarin

Crème Fraiche Mousse with Mandarin

Deserts 8.95

Selection of British Cheese with Quince Jelly 9.95
Cheese with a glass of port 13.25

Filter Coffee, Espresso, Cappuccino,
Hippie Teas and Sweet Meats 3.75 (refills 1.75)