



October a la carte menu

Potato tarte tatin, caramelised onions, roasted tomato, Dorstone cheese
Scallops, roe veloute, confit celeriac, apple, hazelnuts, apple gel
Wood pigeon breast, glazed carrots, puffed wild rice, pigeon jus

Roasted aubergine, baba ghanoush, black pepper tofu, broccoli florets
Shawarma spiced celeriac, chermoula, fregola, pomegranate molasses
Sea bream fillet, crushed potatoes, lemon pesto, puntarella, ricotta
Halibut fillet, roasted Jerusalem artichoke, maitake, sea herbs, grapefruit
Pork belly, braised cheeks, candied pineapple, hispi cabbage, pork glaze
Grilled venison haunch, venison faggot, sticky beetroot, turnip tops, granola

Crushed potatoes & lemon pesto / Glazed beetroot
Broccoli & baba ghanoush / Buttered hispi cabbage
Rosemary salt triple cooked chips

Apple & blackberry crumble, custard
Poached pear, chocolate cremeux, walnut & ginger crumb, pear sorbet
Fig, honey & almond cheesecake, Gorgonzola ice cream
Selection of ice cream or sorbets
Cheese board

Buy the chefs a beer 5

Discretionary 12.5% service charge will be added to the bill

Gluten free and allergen menus available on request