



Starters

Soup of the day (V) £6

Tri-colour candied ruby and golden baby beetroot with goat cheese mousseline, West Country apple cider vinaigrette and walnuts (V) £9

Raviolo of spinach and ricotta, roasted cherry tomato, wild rocket, herbs butter sauce and toasted pine nuts (V) £10.50

Scottish smoked salmon with celery cress, Lilliput capers and lemon £11

Dorset crab and marinated Scottish salmon with tomato, herbs and avocado £12

Seared scallops, purée of leeks with candied lemon and purple shiso leaves £13

Terrine of rabbit and ham hock, apple and raisin compote, grain mustard dressing £10

Yorkshire venison lightly smoked over cherry wood chipping with crisp Cumbrian ham, black pudding beignet and blackberry purée £12

Foie gras ballotine with dried fruits, French beans and artichokes, hazelnut brioche £13

Warm seared foie gras with glazed Braeburn apple, Cabernet Sauvignon dressing £13

Mains

Wild mushroom risotto with chestnut tempura, white truffle oil and shaved Parmesan (V) £14

Pan seared fillet of seabass with buttered spinach, saffron pomme mousseline with creamy fish sauce and Trinity £19

Whole lemon sole Meunière, caper and parsley new potatoes £20

Roasted halibut, thyme grilled butternut squash, citrus beurre blanc and rosemary potatoes £22

Lobster risotto Provençale with Parmesan tuile £25

Roast maize-fed chicken, lemon and garlic “herbes de Provence”, seasonal vegetables risotto £18

Sautéed calf’s liver with bacon, pomme purée and Madeira wine sauce £19

Assiette of suckling pig and crackling with apricot and sage faggots, pommes fondantes and Bramley apple sauce £22

Rump of Suffolk Lamb with tarragon, mustard jus and green pepper salsa £25

Haunch of Yorkshire venison with Juniper braised venison cheeks, ruby plums, roasted red chicory and elderberry sauce £25

14 oz, dry-aged Strathclyde Limousin côte de boeuf grilled, baby leaf salad and herb butter £28

Roast fillet of Scottish beef, confit shallots, wild mushroom, red wine fumet £29

Desserts

All £6.95

White chocolate marquise dome with passion fruit sauce, salted caramel ice cream

Crème brûlée with berry compote and almond tuile

Mandarin and blossom honey mousseline with raspberries

Pear tart Bourdaloue with walnut and maple ice cream

Raspberry macaron heart with raspberry cream and raspberry ice-cream

Chocolate delice and caramel honeycomb with orange coulis

Warm chocolate fondant with pistachio ice cream

Bleeding Heart chocolates truffles £3.50

Dessert of the day (Please ask your waiter)