



Cover Charge - 2.25 pounds per person

bread & butter / water (still/sparkling)

Starter

Local wood pigeon, asparagus,
rhubarb & rose, winter truffle

8.50 pounds

Jerusalem artichoke velouté,
pear, hazelnut granola

8.50 pounds

Scallops, cauliflower, raisin,
black pudding

10.50 pounds

Mushroom, pearl barley,
soy, parmesan

8.50 pounds

Lobster ravioli, fennel,
salmon roe

11.00 pounds

Veal sweetbreads, parsnip air,
shallot marmalade, curry

9.50 pounds

Main Course

Fillet of English beef 'Rossini'
duck liver, mushroom, Madeira

32 pounds

Lemon sole paupiette,
brown shrimps, fish velouté

28 pounds

Corn fed chicken breast, morels,
pine nuts, basil

27 pounds

Twice baked Colston Bassett soufflé,
apple, walnut, celery

21 pounds

Rack of English lamb, garlic,
fine beans, mint, redcurrant

28 pounds

Cider cured sea trout, cornish crab,
dill, samphire, lemon

26 pounds

Asian stir fry, tofu, kale

19 pounds

Additions

Seasonal Vegetable Assiette

4.50 pounds - (suggested for sharing)

FOOD ALLERGIES and INTOLERANCE
Please speak to our staff about the ingredients in
your meal, when making your order.
Thank you