

APPETIZERS

White Onion Soup

Cepe tortellini, winter truffle and crispy shallots

£8

Crab and Squid Cannelloni

Sweet corn and watermelon

£13

Roasted Wood Pigeon

Foie gras ballotine, spiced figs and pistachio

£13

Slow Cooked Scottish Salmon

Horseradish, braeburn apple, smoked eel and potato salad

£12

Orkney Hand Dived Scallops

Jerusalem artichokes, crispy chicken, roasted macadamia nuts
and lemon thyme

£14

Warm Terrine of Denham Estate Pork

Crackling and heritage carrot salad

£12

Heirloom Beetroot Salad

Goats cheese croquettes, honeycomb and walnuts

£10

Chicken Livers

Pan seared and parfait, spiced lentils, chorizo and quince

£11

MAIN COURSES

Creeks Farm Beef Sirloin

Slow cooked short rib, roasted celeriac, kohlrabi and baby leeks

£29

Denham Estate Venison

Pan roasted loin, venison pie, salsify and Cumberland chutney

£26

Free range Devonshire Chicken

Chicken and truffle boulangere potatoes, seasonal mushrooms
and glazed shallots

£23

Gressingham Duck Breast

Confit of leg, sweet potato fondant, orange glazed endive
and pomegranate vinaigrette

£25

Pan roasted Atlantic Cod with a Nut Crust

Salt cod potato, grilled baby artichokes, samphire and lemon

£24

Wild Halibut

Pan seared, mild curried gnocchi, trompette mushrooms and roasted leek

£26

Poached Lemon Sole

Butternut squash, pumpkin seeds, sage and brown shrimp sauce

£23

Spiced Pumpkin Pithivier

Jerusalem artichokes, Perl Wen brie, roasted seeds and mint raita

£19

Sides

£4

Creamed potatoes

Tenderstem broccoli

Roasted heritage squash with seeds

Organic leaf salad

DESSERTS

£8 each

Iced Tarragon Parfait

Mango, coconut and passion fruit

Chocolate and Earl Grey Pavé

Cranberries, chestnuts and pistachios

Vanilla Cheesecake

Textures of apricot and white chocolate

Sticky Toffee Pudding

Butterscotch sauce and vanilla cream

Apple and Pear Crumble

Cinnamon and hazelnuts with green apple sorbet and custard

Peanut Butter Mousse

Salted caramel, banana sorbet and ginger beer

Selection of British cheeses

£4 each

Perl Wen Brie (Wales)

A perfect organic soft cheese with a pale yellow paste coated with a bloomy white rind

Isle of Mull Cheddar (Scotland)

A Scottish version of Somerset-style cheddar with a fruity, sharp and very tangy flavour

Perl Las (Wales)

Perl Las, meaning 'blue pearl', is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones

Kidderton Ash (England)

An outstanding goats cheese handmade at Butler's Ravens oak dairy, it features a delicate creamy flavour

Lincolnshire Poacher (England)

An artisan cheddar-style cheese made on the eastern edge of the beautiful Lincolnshire Wolds. Poacher has an earthy and powerful taste that is nuttier than a mature cheddar with overtones of an aged alpine cheese

TASTING MENU

White Onion Soup

Cepe tortellini, winter truffle and crispy shallots

Roasted Wood Pigeon

Foie gras ballotine, spiced figs and pistachio

Orkney Hand Dived Scallops

Jerusalem artichokes, crispy chicken, roasted macadamia nuts and lemon thyme

Creeks Farm Beef Sirloin

Slow cooked short rib, roasted celeriac, kohlrabi and baby leeks

Apple and Pear Crumble

Cinnamon and hazelnuts with green apple sorbet and custard

Chocolate and Earl Grey Pave

Cranberries, chestnuts and pistachios

£50 per person

£75 with wine pairing

VEGETARIAN TASTING MENU

White Onion Soup

Cepe tortellini, winter truffle and crispy shallots

Heirloom Beetroot Salad

Goats cheese croquettes, honeycomb and walnuts

Curried Gnocchi

Cauliflower, baby leeks and trompette mushrooms

Spiced Pumpkin Pithiver

Jerusalem artichokes, Perl Wen brie, roasted seeds and mint raita

Apple and Pear Crumble

Cinnamon, hazelnut, granny smith apple sorbet and custard

Chocolate and Earl Grey Pave

Cranberries, chestnuts and pistachios

£45 per person

£70 with wine pairing