

# DINNER

## FEBRUARY 2025

### STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter....6*

Parsnip Velouté  
*Celery, Walnuts, Vadouvan Beignet*

ChalkStream Trout  
*Preserved Lemon, Cucumber, Crème Fraîche*

Hereford Beef Tartare  
*Oyster Cream, Shallots*

Scallop and Lobster Raviolo... **+14 SUPP**  
*Lobster Bisque, Brown Shrimps*

### MAIN

*Sides: Crisp Pomme Anna,  
Braised Red Cabbage, Mashed Potato,  
Creamed Spinach, Green Salad,  
Honey Roast Parsnips & Carrots....8 EACH*

Gnocchi Parisienne  
*Roast Leek, Winter Kale, Belper Knolle*

Roast Cornish Pollock  
*Slow Roast Shallot, Sautéed Potatoes, Grenobloise Sauce*

Smoked Eel Omelette  
*Spinach, Bacon, Café de Paris Butter*

Braised Ox Cheek  
*Confit Garlic, Grilled Carrot, Pomme Purée*

Irish Herford Beef Tournedos Rossini... **+36 SUPP**  
*Brioche, Foie Gras, Winter Truffle, Madeira Sauce*

### DESSERTS

Orange Marmalade Pudding  
*Orange Marmalade, Grand Manrnier, Custard*

Custard Tart  
*Nutmeg, Pine Nut, Golden Raisin*

A Selection of Sorbets  
*Pear & Bourbon, Blood Orange, Green Apple*

Colston Bassett Stilton... **+8 SUPP**  
*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....**44** Three Courses....**48** Wine Pairing....**38**

*For food allergies and intolerances please alert a  
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*