

MAY

Menu du Jour

STARTERS

Lord Lurgan`s Duck Consomme

Celery, Leek, Carrot, Crispy Duck Cannelloni

Poached White Asparagus

Wild Garlic Butter

Hereford Beef Tartare

Oyster Cream, Shallots

Secret Smokehouse Salmon

Watercress Crème Fraîche, Brioche Crisps

Wild King Prawn and Brown Crab Raviolo (+£17supp)

Bisque, Pickled Fennel

MAIN COURSES

Hand Cut House Tagliatelle

Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan

Butter Poached Smoked Haddock

Grelot Onion, Cured Egg Yolk

Omelette aux Escargots

Dorset Snails, Wild Garlic, Spinach, Belper Knolle Cheese

Confit Aylesbury Duck Leg

Crispy Potato Terrine, Piattoni Beans, Black Garlic

Roasted Guinea Fowl

Nduja, Braised Chicory, Cime di Rapa

Irish Herford Beef Tournedos(+£28supp)

Oxtail Raviolo, Beef Tongue, Wild Garlic Salsa Verde

SEASONAL SIDES £8

Hand Cut Chips - Creamed Spinach

Green Salad - La Ratte Mash - Mash Purple Sprouting Broccoli

DESSERT & CHEESE

Chocolate Delice

Spot Whiskey Ice Cream, Lapsang Souchong Soaked Rasins

Gariguette Strawberry Pavlova

Elderflower & Lime Mascarpone

A Selection of Sorbets

Pear & Bourbon, Blood Orange

Colston Bassett Stilton (+£9 supp)

Celery, Grapes, Fruit Chutney, Crackers

TWO COURSES £44 | THREE COURSES £48

INDIVIDUAL WINE PAIRING £38

*For food allergies and intolerances please alert
your server. Prices are VAT inclusive.*



*Game may include lead shot.
A discretionary 15% service charge will be*