

DINNER

JANUARY 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 Crab 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.*