

# DINNER

NOVEMBER 2024

## STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter ....4*

Jerusalem Artichoke Velouté  
*Comté Tortellini, Mushroom, Hazelnut*

Smoked Salmon  
*Clementine, Beetroots, Cream Cheese Mousse, Soda Bread Crisp*

Hereford Beef Tartare  
*Oyster Cream, Shallots*

Native Shellfish Bisque... **+14 SUPP**  
*Scottish Langoustine, Cornish Crab, Lobster, Sea Herbs*

## MAINS

*Sides: Crisp Pomme Anna,  
Brussel Sprouts with Chestnuts & Bacon,  
Creamed Spinach, Green Salad, Mashed Potato,  
Honey Roast Parsnips & Carrots....8 EACH*

Hand Cut House Tagliatelle  
*Wild Mushrooms, Westcombe Ricotta, Rosemary,  
24 Month Aged Parmesan*

Roast Cornish Cod  
*Slow Roast Shallot, Cavolo Nero, Smoked Potato & Lovage Sauce*

Roast Haunch of Venison  
*Soft Polenta, Sprout Tops, Parmesan, Cranberries*

Irish Herford Beef Tournedos Rossini....**+34 SUPP**  
*Brioche, Foie Gras, Winter Truffle, Madeira Sauce*

## DESSERTS

Guanaja Chocolate Mousse  
*Salted Caramel, Hazelnut, Malted Barley Ice Cream*

Custard Tart  
*Nutmeg, Pine Nut, Golden Raisin*

A Selection of Sorbets  
*Pear & Bourbon, Fragola Grapes, Green Apple*

Colston Bassett Stilton....**+5 SUPP**  
*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....**54** Three Courses....**58** Festive Wine Pairing....**50**

*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.*