

STARTERS

English Pea Veloute with Hens Egg & Truffle (v)

Pressed Terrine of Rabbit & Foiegras with Cranberries, Truffle Mayonnaise & Pickled Vegetables

Pave of Skate and Smoked Eel, Heritage Beetroot Three Ways, Oyster Beignet & Freshly Grated Horseradish

Josper Grilled Octopus, Chorizo, Smoked Mayonnaise & Roast Parmentier Potatoes

Burrata Cheese, Romesco Sauce, Spanish Almonds & Basil Oil (v)

MAIN COURSE

Tournedos of Beef Rossini, Sautéed Spinach, Potato Purée & Madeira Truffle Jus

Roast Guineafowl, Potato Gnocchi, Smoked Guineafowl Wing, Grilled Sweetcorn, Hispi Cabbage & Jus

Panfried Wild Line Caught Sea Bass, Cockle, Rosemary & Potato Bourride

Roast Local Hake Lobster Celeriac Remoulade, Pickled Trompette Mushrooms & Hazelnut Dressing

Stuffed Courgette Flower with Goats Curd, Girolle Mushrooms, Strozzapreti & Belper Knolle (v)

SIDE ORDERS

£3.95

Green Beans in Shallot Butter / Tenderstem Broccoli with Almond Butter
Buttered New potatoes/ Potato & Olive Oil Purée

£5.95

Crisp Anna Potatoes with Black Truffle & Parmesan/ Black Truffle Potato Purée

Extra Cheese Course

(£6.50 supplement)

Barkham Blue Cheese with Black Fig Tatin

Or

Montgomery Cheddar, Celeriac and Apple Salad with Spiced Apple Chutney

Dessert

Summer Pudding with Meringue, Violet Flowers & Clotted Cream Ice Cream

Manjari and Biskelia Marquis, Coffee Catalonia & Calamansi Sorbet

Glazed Sicilian Lemon Tart, Yoghurt Sorbet & Confit Lemon

Poached Gooseberries, Liquorice Cremeaux and Sesame Seeds Mille-Feuille & Gooseberry Sorbet

THREE COURSES

£51.95

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. An optional gratuity of 12.5% Will be added to your bill. All prices include VAT.