

Dinner

January

4 Course | £55
3 Course | £44
2 Course | £38.5

Please note ONE choice per course for the whole table with a vegetarian alternative.

Starters

- Ham hock, chicken and truffle terrine truffle, pickled shitake, pistachio, kasundi 'ketchup,' kale (N)
- Sashimi tuna tartare, cucumber, avocado, tobiko, black rice and sesame crisp
- 'Goat's cheese & cranberry' mushroom crumble, winter baby vegetable, cucumber, cranberry kombucha dressing (V)
- Heritage crapaudine beetroot, heritage kale, blood orange, cucumber, smoked aubergine, pickled lemon, cashew nuts (N) (Vg)

Main course

- Venison saddle & haunch, black garlic, celeriac puree, wild mushrooms, prosciutto, cavolo nero, blackberry & game jus, désirée potato, duck fat, garlic & thyme
- Cumberland Farm lamb Wellington puff pastry, carrot puree, braised lamb neck, heirloom carrots, sprout tops, désirée mashed potato, black garlic, butter
- Glitne halibut herb crust, caramelised butternut, baby leek, purple cauliflower, spinach & chervil velouté, parmesan gnocchi
- Butternut squash 3 grain risotto, canaroli, fermented barley, spelt, wild mushrooms, parmesan, preserved lemon, cavolo nero (V)

Dessert

- Valrhona chocolate & blood orange opera cake, almonds, blood orange & raspberry basil ice cream (N)
- English & continental cheese, honey jelly, fruit pectin & English chutney
- Sliced exotic fruit & berries, seasonal sorbet

Please be aware that the game dishes may contain traces of shot