

# 37 B

2 COURSE MENU £39  
3 COURSE MENU £45  
7 COURSE TASTING EXPERIENCE £79



## STARTERS

Skate wing ceviche, Navel orange, cavolo nero, bagna cauda *Fish, Sulphur dioxide, Dairy*

Josper grill shellfish, chorizo, passion fruit *Sulphur dioxide, Shellfish, Gluten*

Warm pig's terrine, ceps mushroom, dandelion salad *Sulphur dioxide, Egg, Gluten, Dairy*

Beetroot, dumplings, sesame *Sulphur dioxide, Soy, Sesame, Gluten, Egg*

♥ Foie gras brioche, Bramley apple, lovage, hibiscus *Gluten, Dairy, Sulphur dioxide*

## MAINS

Forest millefeuille, wild mushrooms, nuts, pearl barley *Gluten, Sulphur dioxide, Nuts, Dairy*

Confit hake, Ox tongue, cauliflower, Ocsietra Sturia caviar *Sulphur dioxide, Fish, Dairy*

Wood pigeon & quail, squash, citrus, green peppercorn *Sulphur dioxide, Egg, Dairy*

♥ Bokan Bouillabaisse, potato, fennel, rouille *Fish, Shellfish, Egg, Sulphur dioxide, Gluten*

♥ Rhug Estate organic lamb, Burgundy style *Gluten, Egg, Sulphur dioxide*

## DESSERTS

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield, quince & maple chutney, homemade bread *Gluten, dairy, sulphur dioxide*

A selection of homemade ice cream & sorbet *Dairy*

Apple & honey tart tatin *Dairy, Egg, Gluten*

Fig Pavlova, goat cheese, pine nut ice cream *Dairy, Egg, Nut, Sulphur dioxide*

Chestnut Mont-Blanc & fall berries sorbet *Dairy, Egg*

## SIDES

Ratatouille **5.00**  
Farmer's winter salad **5.00**

Mash potato **5.00**  
Black truffle mash potato **8.00**

Tartiflette's potato **6.50**