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# B

3 COURSE MENU £37  
BOTTOMLESS PROSECCO £15



## STARTERS

Salmon gravlax, potato, pine, wasabi *Fish, Sulphur dioxide, Egg*

Ham deer croustade, beetroot & radish, mustard *Sulphur dioxide, Egg, Gluten*

Organic soft boiled Hen's egg, black truffle & aged Comte *Sulphur dioxide, Egg, Dairy*

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## MAINS

Potato & celeriac, Reblochon cheese, nuts *Sulphur dioxide, Nuts, Dairy*

Cod, barigoule Jerusalem artichoke, black truffle broth *Sulphur dioxide, Fish, Dairy*

Rhug Estate lamb, miso gnocchi, Brussel sprout, yuzu *Sulphur dioxide, Egg, Dairy*

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## DESSERTS

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield,  
Quince & maple chutney, homemade bread *Dairy, gluten, Sulphur dioxide*

Baked Himalaya, black currant, Granny smith *Dairy, Egg, Gluten*

Pistachio, mascarpone, clementine *Dairy, Egg, Nut, Gluten*

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## SIDES

Ratatouille vegetables **5.00**

Winter farmers salad **5.00**

Mash potato **5.00**

Black truffle mash potato **8.00**

Pommes dauphine Tartiflette **6.50**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Served from 12:30 to 14:30 (last order) on Saturdays and 12:30 to 15:00 (last order) on Sundays. Bottomless Prosecco is available for 1,5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all of our game are wild and may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.