



STARTERS

- Salmon gravlax, potato, pine, wasabi *Fish, Sulphur dioxide, Dairy*
- Crab meat cannelloni, kiwi guacamole, pina colada sauce *Sulphur dioxide, Shellfish, Gluten*
- Honey roast deer ham, beetroot & radish, mustard *Sulphur dioxide, Egg, Gluten, Dairy*
- Organic Scotch egg, black truffle & aged Comte *Sulphur dioxide, Gluten, Egg, Dairy*
- ♥ Foie gras brioche, Bramley apple, lovage, hibiscus *Gluten, Dairy, Sulphur dioxide*

MAINS

- Potato & celeriac, Reblochon cheese, nuts, *Gluten, Sulphur dioxide, Nuts, Dairy*
- Brill, barigoule Jerusalem artichoke, black truffle broth *Sulphur dioxide, Fish, Dairy*
- Rhug Estate lamb, miso gnocchi, Brussel sprout, yuzu *Sulphur dioxide, Egg, Dairy*
- ♥ Lobster risotto, saffron, beef marrow *Shellfish, Egg, Sulphur dioxide, Gluten*
- ♥ Hereford beef rib in 2 ways, panisse, bearnaise *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*
- Clementine tart, flamed meringue *Dairy, Egg, Gluten*
- Chocolate, frangipane, pear *Dairy, Egg, Nut, Sulphur dioxide*
- The Mont Blanc profiterole *Dairy, Egg, Gluten*

SIDES

Winter grilled vegetables **5.00**
Farmer's winter salad **5.00**

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

Tartiflette's potato **6.50**



TASTING EXPERIENCE £89

Amuse bouche

Salmon, Haas Avocado, Sturia caviar, gaufrette
Fish, Sulphur dioxide

Artichoke barigoule, black truffle
Sulphur dioxide

Sole, burnt pumpkin, citrus
Fish

Blue Lobster risotto, saffron, beef marrow
Dairy, Sulphur dioxide, Shellfish

Wild boar ravioli, mulled wine, winter black truffle
Dairy, Gluten, Egg, Sulphur dioxide

Ginger bread macaron, Stilton ganache
Dairy, Nut, Gluten

Pistacchio & Tonka millefeuille, yuzu
Nut, Egg, Dairy