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Nibbles

£5.90 per bowl
CHARGED ON CONSUMPTION
- Club nut mix
- Wasabi nut mix
- Truffle & pecorino nut mix
- Sweet & salted popcorn – more flavours available
- Chilli puffed crackers
- Selection of crisps
- Selection of chickpea puffs (vegan)
- Olives
- Premium Italian semi dried tomatoes in oil
- Smokey flavoured semi dried tomatoes in oil
- Poponcini peppers
Starter

- Ham hock and cranberry terrine, textures of beetroot and cranberry chutney
- Venison and black pudding scotch egg and parsnip mousseline
- Confit rabbit roulade, pistachio crumb, carrot puree and sprout leaf’s
- Chicken and ham truffled terrine, pickled girolles, artichoke puree and parsnip crisps
- Smoked pheasant, trio of pickled beetroot, water cress and chicory
- Smoked salmon terrine, horseradish custard, sourdough shards
- Confit trout mille-feuille, pistachio, beetroot and orange marmalade
- Scallop, black pudding ravioli, bisque and butter milk foam
- Marinated and torched mackerel, olive tapenade, cucumber ceviche and parmesan crisp
- Caramelised beetroot tart, horseradish snow, chestnut puree and rocket
- Roast butternut squash, goats cheese dumpling and onion crisp
- Cauliflower panna cotta, golden raisin truffle and ghazel nut
- Caramelised Jerusalem artichoke soup with burnt pear and walnut
- Pumpkin spelt and cumin fritter, celeriac puree and wild mushrooms
Main

Duck breast, celeriac, pear and potato gratin, pear puree and blackcurrant infused jus
Lamb en croute and kale celeriac puree
Rosemary and mint crusted lamb rack, ratatouille, potato terrine and black garlic jus
Pan fried pork and pork belly arancini with pumpkin mash crisp pork dust
Braised duck leg, braised red cabbage, green peppercorn sauce and caramelised apples
Breast of goose with cranberries celeriac mouseline and crisp kale
Cured pork belly, baked apple and crackling
Pave of salmon, crushed potato and blue swimmer crab, braised leeks and leek coulis
Roast cod orange beurre blanc and winter ratatouille
Red mullet and saffron, red pepper puree and truffled creamed white beans
Pan fried pollock, trio of celeriac, toasted hazelnuts and mussels

Escalope of wild sea bass with sautéed smoked bacon, red chicory, runner beans and red wine sauce
Seared hake with a wild mushroom risotto and crispy kale
Roast gurnard with Brussels sprout leaves, carrot puree and wild mushrooms
Truffle and ricotta ravioli, wild mushroom fricassee and creamed spinach
Autumn vegetable salad, Persian marinated feta and toasted hazelnut dressing
Jerusalem artichoke gnocchi, roast artichokes, leek fondue and tomato concasse
Butternut squash, pear and gorgonzola tart and pickled pear
Apple and walnut risotto, garlic and parmesan crisps
Cauliflower steak, shallot puree, reduced apple dressing and pickled shallots
Chettinad mushroom curry

For supplement

Loin venison, parmesan risotto, sautéed girolle and pan jus
Guinea fowl with boudin blanc, savoy cabbage and white onion purée
Partridge with parsnip tart, sprouts and chestnuts
Loin of lamb, rump and potato terrine, aubergine purée, chicory lettuce and winter vegetables

Pine-scented grouse with cobnuts, haggis, neeps ‘n’ tatties
Seared turbot with celeriac, brown shrimp, mussels and shellfish velouté
Walnut crusted halibut, cauliflower puree, curried sea vegetable purslane, salsify, courgette, potato and curry oil
Dessert

Stem ginger chocolate fondant and milk ice cream
Chocolate mousse, texture and flavour of black forest
Clementine cheese cake and honeycomb short bread crumble
London honey cake, mint and honey ice cream with honey comb
Pistachio and polenta cake with crème fraiche sorbet
Whisky and chocolate cremeux with whisky ice cream, coffee and caramel
Pear and anise tatin, poire williams chantilly and hazelnut praline
Chocolate tart, creme anglais and vanilla ice cream
Pumpkin and maple cheesecake with pumpkin seed brittle
Vegan espresso crème caramel with pistachio biscotti
Vegan chocolate tiffin cake, coconut yoghurt and chocolate ice cream