

Restaurant Menu

French onion soup | Swiss cheese – crouton £9

Raw wild bass – pickled carrot – coriander – wild rice £10

Duck liver parfait | house chutney – toasted brioche £9

Slow cooked pork belly | celeriac – apple – black pudding £9

Goats cheese crotin | variations of beetroot £9

Potted salmon | sourdough toast - dill

Venison loin | parsnip puree – braised red cabbage – faggot - blackberry £28

Beef featherblade | oyster - buttermilk – parsley £25

Mallard duck | smoked beetroot – orange – choucroute – tortellini £25

Free range chicken | bourguignon – smoked mash – Baby carrots £24

Lemon sole | brown shrimps – capers - parsley potatoes £28

Tournedos rossini | dry aged fillet - duck liver – sauce périgueux £32

Steak diane | rare breed sirloin– black truffle and parmesan chips – diane sauce

8oz – £28 12oz - £35 *(please ask if you prefer a plain steak)*

Roasted Jerusalem artichoke | fennel – sunflower seed puree – grapefruit gel – granola £18

Custard tart | poached rhubarb – sorbet – nutmeg £9

Sticky toffee pudding | salted butterscotch sauce – clotted cream £9

Warm chocolate fondant | mint sorbet – chocolate soil £9

Paris-brest | pistachio - chocolate £9

Poached pear | walnut ice cream – streusel £8

Tonka bean brulee | fresh shortbread £9

Artisan cheese | selection of British and French cheeses with pairings £12

Side dishes:

beef dripping chips £5 | black truffle and parmesan chips £7 | braised red cabbage £6

roasted sprouts with Alsace bacon £6 | parsley buttered ratte potatoes £5

goats cheese, beetroot and walnut salad £6 | honey glazed chanterney carrots £6

Please advise of any dietary requirements, allergen information available.

A discretionary 10% service charge will be added to your bill, this is shared in full between the team.