

Chefs Canape

Phoenix Sourdough – Katy Rodgers butter

Starters

Wild Mushroom Tart

roast maitake - mushroom velouté - Tarragon

Tandoori Lobster to share

pomegranate - mango & mint yogurt – Makhani sauce
(£25 supplement)

Crab Cake

Champagne sauce - Exmoor caviar
(£5 supplement)

Smoked Chicken Terrine

Truffle mayonnaise - pain d'épice

French Onion Soup

Comté crouton

Mains

Venison Loin

venison faggot – beetroot - hispi cabbage

13 oz Campbells Gold Sirloin

hand cut chips - sauce Diane - roast carrot
(£15 supplement)

Chateaubriand to share

fine beans - sauteed mushrooms - hand cut chips - sauce Diane - garlic butter
(£45 supplement)

Crusted Cod Loin

Mussels - sea vegetables - pomme puree

Tarte Fine

purple sprouting broccoli - Blacksticks blue cheese - pear

Desserts

Selection of Cheese

fig – quince – Peter's Yard crispbread

Valrhona Chocolate Delice

warm chocolate espuma - honeycomb

Chocolate Fondant

mint ice cream – cocoa nib

Pannacotta

forced Rhubarb - Champagne

Basque Cheesecake

Cocoa nib - Passionfruit

2 courses £37.50

3 courses £47.50