

MAY

Menu du Jour

STARTERS

Poached Asparagus
Wild Garlic Butter, Nutmeg

Hereford Beef Tartare
Oyster Cream, Shallots

Grilled Cornish Mackerel
Vegetables Escabeche, Egg Yolk Cream
Rye, Fennel & Black Pepper Roll

Wild King Prawn and Brown Crab Raviolo (+£17supp)
Bisque, Pickled Fennel

MAIN COURSES

Hand Cut House Tagliatelle
Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan

Roast Cornish Cod
Borlotti Beans, Samphire, Sauce Américaine

Omelette aux Escargots
Dorset Snails, Wild Garlic, Spinach, Belper Knolle Cheese

Confit Aylesbury Duck Leg
Crispy Potato Terrine, Piattoni Beans, Black Garlic

Irish Herford Beef Tournedos(+£28supp)
Oxtail Raviolo, Beef Tongue, Wild Garlic Salsa Verde

SEASONAL SIDES £8

Hand Cut Chips - Creamed Spinach
Green Salad - La Ratte Mashed Potato

DESSERT & CHEESE

Chocolate Delice
Spot Whiskey Ice Cream, Lapsang Souchong Soaked Rasins

Steamed Marmalade Pudding
Vanilla, Custard

A Selection of Sorbets
Pear & Bourbon, Blood Orange

Colston Bassett Stilton (+£9 supp)
Celery, Grapes, Fruit Chutney, Crackers

TWO COURSES £44 | THREE COURSES £48

INDIVIDUAL WINE PAIRING £38

*For food allergies and intolerances please alert
your server. Prices are VAT inclusive.*



*Game may include lead shot.
A discretionary 15% service charge will be*