

STARTER

Warm Pumpkin, Parmesan Veloute and Crispy Sage Leaves,
Roasted Pumpkin and Pine nut

Boudin of Pheasant and Foie Gras with Braised Lentils,
Root Vegetable Parsnip Crispy

MAIN COURSE

Roasted Cod Fillet, White Bean Pureé, Seared Squid
Foie Gras Vinaigrette

Braised Beef, Mash Potato, Carrots, Madeira Jus

DESSERT

Milk Chocolate and Clementine Mousse, Clementine Sorbet

Savarin Soaked in Calvados Syrup, Prunes Poached in Earl Grey,
Bourbon Vanilla Ice cream

2 Course Menu £27.50

2 Course Menu With Matching Wine £43

3 Course Menu £32.50

3 Course Menu With Matching Wine £53

*Please Advise Us of Any Allergies or Dietary Requirements
A Minimum of Two Courses Will Be Charged Per Person*