

## Starters

Wood Pigeon, Toasted Chestnuts, Pickled Girolle Mushroom, Madeira Jus	9.5
Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)	9
Pan Seared Scallops, Spinach & Port Emulsion, Chorizo & Shallot Relish	10
Smoked Monk Fish Tails, Rainbow Pepper Tartare, Prawn Crisps, Garlic Oil	9
Oven Roasted Pork Tenderloin, Bacon Lardons, Potato & Black Truffle Emulsion, Truffle Shavings	10

## Main Plates

Wild Rabbit Roulade, Crispy Chicken Skin, Smoked Garlic Puree, Toasted Hazelnuts, Dark Chocolate & Chilli Reduction	24
Pan Fired Sea Bass, Saffron Potato, Baby Brown Shrimp, Lemon & Mint Beurre Blanc, Swedish Caviar	25
Girolle Mushroom Risotto, Fresh Black Truffle (v)	21
Pan Fried Duck Breast, Cauliflower Puree, Glazed Carrot & Baby Aubergine, Charred Bok Choy	28
Fillet Steak & Langoustine Surf & Turf, Asparagus, Saffron Pomme Puree, Port	32

## Side Dishes 4

Caramelised Root Veg | Chargrilled Asparagus |  
Chunky Chips | Crushed New Potatoes | Spinach & Shallots



## A LA CARTE MENU

20% VAT included. A discretionary service charge of 12.5% will be added to your final bill. Dishes may contain nuts and other allergens.  
Please inform your server if you have an allergy. Menu subject to availability & seasonal changes.