

Table D'hôte Dinner Menu

Chefs appetiser

Foie gras mousse with pistachios and cherries

Quail with celeriac, apple and confit leg

Steamed smoked salmon, watercress and fennel

Cured and smoked mackerel, gooseberry, horseradish, dill

Beetroot salad, raspberry, goats cheese mousse and caraway (V)

Halibut, cabbage, sweet potato, mushrooms, ham and a mustard jus

Roast john dory, artichoke, pickled shallots and caramelised onion

Duck with duck egg, turnip, broad beans, girolles, grains and truffle

Loin of venison, braised red cabbage, fig, kale, celeriac

Roast celeriac, braised celery, wild mushrooms and burnt hazelnut crumb (V)

Lime parfait, creamy rice pudding, coconut, mango gel and pineapple

Caramelised white chocolate, hazelnut and coffee ice cream

Forced rhubarb, ginger, blood orange and custard

Lemon meringue pie

Selection of cheese

Coffee and petit fours (4.50 supplement)

38 Two courses

47 Three courses