Restaurant Menu

For the table

Sage, parmesan bloomer, whipped chicken butter 5

Cheese straws, zesty aioli 7

Spiced crackling, cranberry jam 7 *gluten free*

Get things started

Escargot, smoked garlic marrow butter 10 *gluten free*

Scallop, spiced brown crab mornay, fennel panko 14

Curried ham hock rillete, Feuille de brick pastry, torched leeks, feta cheese 12

Soupe à l'oignon gratinée – 18 hour onion soup, gruyere crouton 11

Beetroot terrine, soft cheese, balsamic pickled walnuts 11 *gluten free*

Main Event

Poached wild cod, white crab ricotta tortellone, 'tartare', swiss chard 21

Canard sauté à la sauce bourguignon – Duck breast,
bourguignon sauce, fondant potato 24 *gluten free*

Confit belly of pork, black pudding, celeriac rosti, roasted apple 21 *gluten free*

Rump cap, mushroom ragu, roscoff onion, sauce poivre 25 *gluten free*

Portobello mushroom kyiv, torched chicory, brussels, pecan praline 17 *vegan*

Round it off

Caramel panna cotta, gingerbread 10 *gluten free available*

Chocolate fondant, candied chestnut, roasted squash 10

Merlot poached pear, eggnog crème brulee 10 *gluten free*

Baileys almande cheesecake, candied orange zest 10 *vegan*

Chefs selection of winter cheeses, balsamic fig chutney 15 *gluten free available*