

Al a Carte Menu

February 2022

To Start

- Butternut Squash & Parmesan Soup**, Almond Cream £6
- Eggs Royale**, Salmon Eggs, Vanilla Hollandaise £9
- Galantine of Game & Poultry**, Apple & Sultana Chutney £8
- Goats Cheese Panna Cotta**, Beetroot Foam, Bagel Crisps £7

Main

- Loin of Cod**, Fennel, Saffron Mussel Broth £18
- Blade of Beef**, Parsnip, Horseradish & Potato Terrine, Celeriac, Baby Onions £19
- Chicken Fillet**, Smoked Bacon, Pomme Lyonnaise, Salsify, Kale £18
- Sweet Potato Gnocchi**, Black Olives, Charred Red Pepper & Vine Tomato Sauce £14

Dessert

- Rhubarb Syllabub**, Ginger & Rhubarb Compote, Orange Viennese Biscuits £7
- Lemon Meringue Tart**, White Chocolate Marquise, Raspberry Sorbet £7
- Macerated Berries on Toasted Brioche**, Vanilla Sabayon £7
- Pear & Hazelnut Chocolate Mille Fuille**, Toasted Coconut £7

Allergy Advice available, please ask a member of staff.

V – Suitable for Vegetarians