



STARTER

Sweetcorn Soup (V) Cumin Scented Polenta Chargrilled Corn on the Cob	£8.95
King Scallops Scallops Curried Cauliflower Puree Tempura Shallot Rings Cauliflower Fleurettes	£12.95
Pan Roasted Langoustines Langoustine Langoustine Bisque Mango Puree Coriander Gel Pomegranate Seeds	£11.50
Stilton Bon Bons Stilton Cheese Chicory Jam Caramelised Walnuts Apple Puree	£9.50
Confit Duck Leg and Foie Terrine Duck Bruleed Clementine Segments Apricot Chutney Pistachio Brioche	£10.50

MAIN COURSE

Braised Halibut Halibut Fillet Potato Celeriac Gratin Mussel Clam Vegetable Nage	£29.00
Corn Fed Chicken Chicken Breast Pomme Puree Chargrilled Baby Leeks Wilted Kale Truffle Sauce	£22.50
Venison Loin Local Venison Loin Cooked Pink Braised Savoy Cabbage Fig Rosti Potato Juniper Berry Jus	£32.00
Butternut Squash Tortellini (V) Tortellini filled Butternut Squash Roasted Beetroot Pumpkin Seeds Wild Mushroom Sauce Truffle	£23.00
Rabbit Leg Braised in Sherry and Saffron Served with the Loin Cooked Medium Tortellini of Mushroom and Apricot	£23.50

DESSERT

Caramel Fondant Poached Pear Candied Fennel Pear Sorbet	£8.95
Fig Panna Cotta Fig Honey Jelly Walnut Biscotti Biscuit	£8.95
Dark Chocolate Cheesecake With Hazelnut Dark Chocolate White Chocolate Mousse White Chocolate & Green Chilli Ice Cream	£9.50
Trio of Apple Apple Crème Brulee Apple Tart Tatin Granny Smith Sorbet	£8.95
Fresh Fruit Platter (V) Champagne Sorbet	£7.50

ARTISAN CHEESES

Choose 3 for £8.75 | 5 for £11.75 | 7 for £14.95

Selection of Cheeses, Biscuits, Grapes, Celery, Spiced Fruit Chutney

Waterloo | Spenwood | Barkham Blue | Oxford Blue | Wigmore | Rosary Ash | Tunworth

(V) – Vegetarian. Nut Allergy – all items listed may contain traces of nuts.

All prices include VAT. If you have any concerns, please contact your waiter.

Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

