



## À LA CARTE MENU

3 course £75 / 2 course £56

### STARTERS

#### **CELARIAC VELOUTE**

APPLE PUREE, CELARIAC CRISP

#### **CONFIT CHALK STREAM TROUT**

CRAB, PINK GRAPEFRUIT, CORIANDER

#### **SLOW COOKED DUCK EGG**

IBERICO HAM, CROUTON, SHALLOT PUREE, BLACK PUDDING

#### **GOATS CHEESE MOUSSE**

BABY BEETROOT, CANDIED WALNUTS

### MAIN COURSES

#### **PAN ROASTED FILLET HALIBUT**

SALT COD MASH, BBQ GEM, BROWN SHRIMP, MUSSELS

#### **BRAISED SHIN BEEF**

ROASTED CARROT, ONION CRUMB, POMME PUREE, RED WINE SAUCE

#### **LAMB RUMP & BRAISED NECK**

ALLIUMS, YEW CURD, LAMB JUS

#### **SPICED QUINOA**

GLAZED CARROT, FETA, JUMBO RASIN, CURRY OIL, PEANUT

*Please advise us of any food allergies or intolerances.*

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.*

*A discretionary service charge of 10% will be added to your bill.*



## DESSERTS

### SPICED MOUSSE

BANANA HONEYCOMB, CARAMEL ICE CREAM

### CHOCOLATE FONDANT

VANILLA ICE CRÈAM

### BLACKBERRY CREMEUX

BAKED APPLE PUREE, APPLE SORBET

### SELECTON OF FOUR CHEESES

(£5 supplement)

-GODMINSTER / KIDDERTON ASH / CELTIC PROMISE / BERTS BLUE

Café du mode Grand cru coffee, Served with homemade petit fours  
£9.95

## WATER SELECTION

### KINGSDOWN, CANTERBURY

STILL 75CL £4.50

SPARKLING 75CL £4.50

### VOSS, NORWAY

STILL 80CL £9.50

SPARKLING 80CL £9.50

### BATH, MENDIP HILLS, NORTH SOMMERSET

STILL 75CL £5.50

SPARKLING 75CL £5.50

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**6 COURSE TASTING MENU £95**  
**WINE PAIRING £70**

**MUSHROOM ESPUMA**

PISTACHIO, SHERRY GEL

*Gusbourne blanc de blanc 2021, Kent, England*

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**SMOKED SALMON TOAST**

CAVIAR, LEMON ZEST

*Laurent Perrier Rose, Champagne, France*

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**CHALK STREAM TROUT**

CRAB, PINK GRAPEFRUIT, CORIANDER

*Oremus furmint 2020, Hungary*

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**LAMB RUMP**

ALLIUMS, YEW CURD, LAMB JUS

*Finca Valpiedra Rioja 2014, Spain*

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**APPLE**

JELLY, ROSMERY CREAM, CIDER, BLACK PEPPER

*Regaleali le rose 2022, Sicily, Italy*

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**RHUBARB PAVLOVA**

LEMON BALM, RHUBARB JUS

*Clos saint landelin Gewurztraminer 2015, Alsace, France*

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