







Starter

Leek and potato soup V

Leek and potato velouté with poached quail eggs and brioche

Tarte tatin V

Red onion tart with goats cheese and mixed leaves

Game Terrine

Pressed guinea fowl and pheasant terrine with fig chutney and grilled farmhouse bread

Main Course

Norwegian Skrei cod

Pan seared wild Norwegian skrei cod with Cevennes onion, feta cheese and onion jus

Duck legs

Pan-roasted confit duck legs with lentils and blood orange jus

Risotto V

Truffle risotto with parmesan and rocket salad

Dessert

Chocolate tart

Chili infused and lemongrass chocolate tart with blood orange sorbet

Caramelised pineapple

Caramelised pineapple with Rum, coconut ice-cream and French Madeleines

Cheese

Selection of French and British artisan cheeses

2 Courses £26 per person 3 Courses £30 per person

We cannot guarantee the absence of nuts in our dishes. If you require any further information on food allergens, please ask one of our team members. A discretionary service charge of 12.5% will be added to your bill.









