

Taste the season

NOVEMBER

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat

Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Quenelle Nantua

Poached pike mousse cake served in a delicate, creamy crayfish sauce

Duck terrine

Coarse duck, pistachio and green peppercorn terrine flavoured with Cognac, spiced onion chutney, toasted baguette

Wild mushroom risotto

Creamy Arborio risotto, pan fried wild mushrooms with smoked garlic and parsley, spinach espuma

Autumn salad

Baby leaf salad, grilled chestnuts, clementine, hazelnut crusted brie croquettes, walnut oil dressing

Pheasant broth

Game soup flavoured with juniper berry and fennel, Le puy lentils, savoy cabbage, roasted pheasant breast.

MAIN

Gressingham duck breast

Roasted breast of duck, red wine, orange and star anise sauce, parsnip mash

Mackerel

Grilled fillet of mackerel with green olive, raisin and celery salsa

Tofu Tagine

Tofu, chickpeas, onions in a spicy tomato Harissa sauce, pistachios and coriander

Wild boar

Wild boar slowly cooked in Pinot noir wine, onion, glazed carrots, pancetta

Hake fillet

Roast fillet of hake, red onion, aubergine. Coriander and grain mustard dressing

DESSERT

Opera

Traditional French layered slice of joconde sponge, coffee buttercream and chocolate ganache

Pear tart

An individual pear and frangipane tart served warm with an earl grey tea custard

Blueberry crème brûlée

A bake cream dessert with blueberries and served with lemon and tonka bean shortbread

Apple and blackberry crumble

Traditional crumble served with crème anglaise

Mango and lime parfait

A zingy iced dessert served with citrus sesame tuiles

