

Starters

*Wild Mushroom & Chestnut Veloute, Truffle Oil,
Smoked Chive Cream*

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*Whipped Goats Cheese & Roasted Beetroot
Tartlet, Pickled Walnut, Honey & Thyme*

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*Smoked Mackerel Pate, Pickled Beetroot Relish,
Rye Crisps*

...

*Partridge & Pistachio Terrine, Spiced Plum
Chutney, Sourdough*

....

Venison Carpaccio, Fermented Celeriac, Orange

Mains

*Pan Seared Hake, Jerusalem Artichoke Puree,
Crispy Kale, Hazelnut Beurre Noisette*

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*Slow Braised Beef Cheek, Pomme Puree,
Creamed Savoy Cabbage, Blackened Shallot,
Red Wine Jus*

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*Sous Vide Pork Fillet, Roasted Parsnip Puree, Ajo
Blanco, Pickled Gooseberry Glaze, Dehydrated
Fennel Crisp*

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*Pan Roasted Partridge, Star Anise Poached Pear,
Toasted Walnut Puree, Elderberry Jus, Parsnip
Crisp*

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*Venison Haunch, Celeriac Puree, Earth Baked
Beets, Crispy Potato Fondant, Beetroot &
Blackberry Reduction*

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*Roasted Celeriac Steak, Hazelnut & Sage
Crumb, Haricot Bean Puree, Preserved Lemon
Oil*

Desserts

Spiced Pear & Almond Tart, Clotted Cream Ice Cream, Pepper Poached Cranberries

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Dark Chocolate & Hazelnut Torte, Pickled Blackberry Compote, Creme Fraiche

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Baked Vanilla Cheesecake, Spiced Plum Compote, Ginger Crumb

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Sticky Whiskey Caramel Cake, Butterscotch Sauce, Honey Cashew Ice Cream, Roasted Plum Gel

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White Chocolate Mousse, Gooseberry & Apple Ice Cream, Thyme Brittle