A LA CARTE

STARTERS

Scallops *

Seared hand dived scallops, grilled English heritage potatoes, cauliflower cream and maple syrup dressing

Duck liver

Pressed duck foie gras and gammon terrine, caramelised peppered pineapple

Mackerel

Crisp Cornish mackerel with rhubarb chutney and dandelion leaf salad

Cep mushroom

Warm cep mushroom tartlet, Jerusalem artichoke and walnut salad

Leek

Leek and potato soup, potted ham, toasts

Smoked haddock

Glazed naturally smoked haddock kedgeree risotto, warm granary toasts

Squab pigeon

Roast squab pigeon, apple and celeriac salad, hazelnut gravy

Salmon

Salmon tartare with a cucumber salad, caviar and crisp pumpernickel toasts

MAINS

Beef *

Glazed beef fillet, smoked bacon cabbage, turnip gratin and seasonal wild mushrooms

Wild duck

Roast wild duck on game toast, seasonal wild mushrooms, salsify and game gravy

Pork

Slow roasted Great Garnett Farm pork belly, lobster and tarragon risotto

Mutton

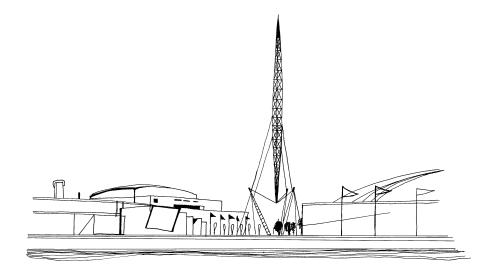
Roast mutton loin, crushed swede and braised mutton leg shepherd's pie

Potato

Soft potato gnocchi with roasted butternut squash, seasonal wild mushroom broth

Monkfish

Roasted monkfish tail with a smoked bacon hash, peas and lettuce



Red mullet

Pan fried red mullet with a warm new potato and young spinach salad

Skate

Roasted skate wing, buttered leeks, langoustine and shellfish bisque sauce

two courses £42.00 three courses £48.00 \pm

* £5.00 supplement