

# 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**

\* £5.00 supplement

