

FIRST COURSE

Roasted onion squash soup, ginger infused cream cheese and homemade pumpkinseed toast (v)	£6
Ballotine of Scottish salmon, goat cheese mousse, slow roasted tomato and green olive oil	£7
Cornish pollack and ratte potato fishcakes, British parsley salad lemon & spring onion dressing	£7
Wood pigeon Wellington, creamed field mushrooms, fresh tarragon salad	£8
Langtrys cured beef brisket, caperberry pinenut salad and sherry vinegar dressing	£8

MAIN COURSE

Slow roasted fillet of Welsh lamb, minted goats cheese tomato purée, black olive bulgar wheat and lamb juices	£14
Pan fried fillet of sea bass, crushed parsnips with hazelnuts chanterelle and white wine and broccoli cream.	£15
Pot roast leg of English rabbit cooked in red wine and bacon, fat chips parsnip cream and rosemary salt.	£16
Olive oil poached tuna, Scottish mussel fricassee, spinach cream and grated egg yolk	£17
Terrine of poached winter leeks, soft poached hens eggs, carrot and rosemary cream and wild mushroom casserole (v)	£12

A discretionary service charge of 12.5% will be included on your bill

SWEET COURSE

Braised "Rump" of pineapple, glazed in maple syrup, sweet tarragon, pineapple and coconut sorbet	£6
Dark chocolate tart, coriander, raspberry sorbet and pearls	£6
Pistachio and olive oil sponge, warm cherries in hibiscus, morello cherry sorbet	£6
Orange & passion fruit plate	£6
Selection of this weeks British cheeses, water biscuits And quince jelly	£12

Or

£35 for 3 courses including unlimited wine

Wines served are:

Château Haut Grelot from Bordeaux or Didier Tripoz Mâcon Charnay from Burgundy