

# FIRST COURSE

## FOIE GRAS AND APPLE "TATIN"

Winter leaves

## CRISPY PACCHERI PASTA

Wild boar ragout, smoked mozzarella cream

## CANNELLONI OF DEVONSHIRE CRAB

Celery and apple

## SEARED ORKNEY SCALLOPS

Apple, hazelnut and Lardo di Colonnata

## SECRET SMOKEHOUSE CURE SMOKED SALMON

Homemade blinis, shallot and crème fraîche

## HALF A DOZEN CARLINGFORD OYSTERS (Supplement £8.50)

Shallot vinegar and lemon

## FINE TARTLET OF CEPS

Aged Parmesan cream and walnuts

## CHESTNUT VELOUTE

Mushroom gnocchi and black truffle

## CHAMPAGNE/SPARKING

		Vintage	150ml	Bottle
9	Forget-Brimont, 1 <sup>er</sup> Cru, Brut, Ludes,	NV	£9.80	£44.00
13	Forget-Brimont Rosé, 1 <sup>er</sup> Cru, Brut, Ludes	NV	£12.00	£54.00
3095	Nyetimber, Classic Cuvee, Sussex, United Kingdom	MV	£12.20	£60.00
2880	Palmer & Co, Brut Réserve, Reims	NV	£12.00	£54.00
2881	Palmer & Co, Rosé Solera, Reims	NV	£14.00	£64.00
2882	Palmer & Co, Blanc de Blancs, Reims	NV	£16.00	£72.00
2884	Palmer & Co, Grands Terroirs, Reims	2015	£17.50	£85.00
5042	Taittinger Prélude, Brut Grand Cru, Reims	NV	£18.00	£85.00
5043	Taittinger Comtes de Champagne, Blanc de Blancs, Reims	2011	£25.00	£145.00
74	Rare Brut Millésime, Reims	2013	£27.50	£165.00

## The Great Gallery

*Opening in 1911 and designed by architects Messrs Mewès & Davis, of The Ritz London fame, the Great Gallery is in classic Louis XIV style, boasting opulent details and fittings, stunning neoclassical frescoes, high ceilings and French doors opening onto a charming terrace, ideal for al fresco dining.*

# MAIN COURSE

## **HALIBUT COOKED ON THE BONE (Supplement £12.50)**

Stuffed courgette flower, confit tomatoes and Choron sauce

## **BALLOTINE OF LEMON SOLE WITH CRAB**

Celeriac tagliatelle, Champagne and caviar sauce

## **BROWN BUTTER POACHED SEA TROUT**

Kohlrabi, radish and Timur berry beurre blanc sauce

## **DOVER SOLE (Supplement £12.50)**

Simply grilled or meunière

## **ROASTED LOIN OF HIGHLAND VENISON**

Marinated in red wine, beetroot, truffle and berries

## **CREEDY CARVER DUCK A L' ORANGE'**

Cromesquis of confit legs and braised chicory

## **HEREFORD-ANGUS CROSS BEEF FILLET**

Roscoff onion, girolles mushrooms, celeriac and lovage

## **THE BUTCHERS CUT (FOR TWO: Supplement £8.50pp)**

Served with chef's seasonal garnish

## **SIDE ORDERS**

**£6.00 each**

Medley of vegetables

Green beans

Leaf spinach

New potatoes

Mousseline potatoes

Fries

**TWO COURSES: £61.00**

**THREE COURSES: £72.50**

If you have a food allergy, intolerance or sensitivity  
please speak to a member of our team upon placing your order  
Adults need around 2000 Kcal a day  
All prices are inclusive of VAT