# FIRST COURSE

**SEARED FOIE GRAS**
Pickled figs, walnut and Madeira cake, Greek yoghurt, toasted brioche (407 kcal)

**TERRINE OF SEASONAL GAME**
Foie gras, kumquat and jalapeño chutney, toasted sourdough (344 kcal)

**POTATO AND SAGE RAVIOLO**
Wild boar ragù, almond pesto (386 kcal)

**CEP AND PARTRIDGE RISOTTO**
Confit shallot, parsley foam (248 kcal)

**DRESSED DEVON CRAB**
Parsley purée, herb tuile, Oscietra caviar (258 kcal)

**CLUB OAK-SMOKED SALMON**
Cured and smoked in-house
Blinis, shallots, crème fraîche (208 kcal)

**ROASTED ORKNEY SCALLOPS**
Jerusalem artichoke ragout, artichoke and tarragon purée, coffee emulsion (266 kcal)

**HALF A DOZEN CARLINGFORD OYSTERS (Supplement: £9.00)**
Shallot vinegar and lemon (70 kcal)

**CELERIAC AND CONFIT SHALLOT REMOULADE**
Salted grapes, pickled celery, celeriac cream, fermented garlic (213 kcal)

**OSCIETRA CAVIAR**
Grated egg whites and yolks, shallots, parsley, crème fraîche, blinis

**10g £27.20 | 30g £81.60 | 50g £136.00**

# GAME TASTING MENU

THE TASTING MENU IS TO BE ENJOYED BY THE ENTIRE TABLE
LAST ORDERS FOR THIS MENU ARE 2:00 PM FOR LUNCH AND 9:00 PM FOR DINNER
*£99.00 per person, £153.00 with matching wines*

**TERRINE OF SEASONAL GAME**
Foie gras, kumquat and jalapeño chutney, toasted sourdough
***Gewürztraminer Vendange Tardive, Hugel, Alsace, France, 2015***

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**CEP AND PARTRIDGE RISOTTO**
Confit shallot, parsley foam
***Pouilly-Fuissé "L'Âme Forest", Domaine Eric Forest, Burgundy, France, 2021***

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**LOIN OF FALLOW DEER**
Lightly smoked venison and blackcurrant stew, confit celeriac,
roast celeriac cream, winter kale, almond and juniper sauce
***Pastourelle de Clerc Milon, Château Clerc Milon, Pauillac, Bordeaux, France, 2018***

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**EXOTIC SOUFFLE**
Passion fruit sorbet
***Tokaji Aszú 5 Puttonyos, Royal Tokaji Company, Hungary, 2018***

# MAIN COURSE

**CORNISH HALIBUT COOKED ON THE BONE (Supplement: £13.75)**
Confit Ratte potato, Roscoff onion, chervil and preserved lemon hollandaise (428 kcal)

**OVEN-BAKED WILD SEA BASS**
Squid, violet artichokes, smoked aubergine, basil and green olive sauce (420 kcal)

**ROASTED CORNISH COD**
Curried white bean ragout, clams and mussels, brown shrimp, lovage emulsion, white onion sauce (485 kcal)

**DOVER SOLE (Supplement: £13.75)**
Simply grilled or meunière (368 or 495 kcal)

**BREAST AND CONFIT OF PHEASANT**
Truffle fondant potato, cauliflower purée, Swiss chard, tarragon jus (500 kcal)

**LOIN OF FALLOW DEER**
Lightly smoked venison and blackcurrant stew, confit celeriac, roast celeriac cream, winter kale, almond and juniper sauce (373 kcal)

**HEREFORD-ANGUS CROSS BEEF FILLET**
Glazed king oyster mushroom, braised ox cheek in pancetta, spinach purée, pommes Anna, peppercorn sauce (501 kcal)

**THE BUTCHER'S CUT (FOR TWO) (Supplement: £13.75 pp)**
Served with the chef's seasonal garnish (1,734 kcal)

## SIDE ORDERS
**£6.75 each**

Medley of vegetables (56 kcal), glazed winter greens (50 kcal), leaf spinach (35 kcal), new potatoes (111 kcal), mousseline potatoes (342 kcal), parsley and truffle triple-cooked chips (200 kcal), French fries (200 kcal)

**TWO COURSES: £68.00 THREE COURSES: £81.00**

| Champagne / Sparkling | Vintage | 125ml | 150ml | Bottle |
|---|---|---|---|---|
| Nyetimber, Classic Cuvée, Sussex, United Kingdom | MV | | £14.40 | £65.50 |
| Lanson Le Black Creation 258, Brut, Reims | NV | | £11.90 | £54.00 |
| Charles Heidsieck, Brut Réserve, Reims | NV | | £14.50 | £66.00 |
| Taittinger Prelude, Brut Grand Cru, Reims | NV | | £20.30 | £92.00 |
| Ruinart Rosé Brut, Reims | NV | | £22.70 | £103.00 |
| Ruinart Blanc de Blancs, Reims | NV | | £24.20 | £110.00 |
| Moët & Chandon 'Dom Pérignon', Brut, Épernay | 2017 | £40.40 | | £220.00 |

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team when placing your order. We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best seasonal produce available whenever possible. Adults need around 2,000 kcal a day. All prices are inclusive of VAT.