

SATURDAY GOURMET MENU

Five course dinner 45.00 per person
Including chef's snacks and amuse-bouche

TO BEGIN

QUAIL

Quail hoi sin, quail leg wonton, maitake mushroom, spring onion
SD, S, Se, M

MACKEREL

Mackerel, oyster tempura, oyster emulsion, smoked herring caviar, cucumber relish
GI, E, Mo, F, SD

GOATS' CHEESE

Goats' cheese mousse, feuille de brick pastry, beets, iced horseradish and buttermilk, hazelnut,
pickled pear
Nu, M, GI, SD

DUCK EGG

Slow cooked duck egg, smoked potato rosti, mushroom broth
E, M, SD

SALMON

Curry cured salmon, coconut, coriander ketchup, crab, curry crisp
F, Cr, M, SD

PORK

Crisp pork cheek, lardo, carrot, pickled mustard seeds, tarragon, apple
GI, Mu, M, E, SD, Ce

For all parties of 6 and above, 12.5% discretionary service charge will be added to your bill

MAIN COURSE

FILLET

Fillet steak, truffle and parmesan butter, beef dripping chips, crispy Portobello mushroom, watercress and pickled shallot salad

M, SD

PLAICE

Plaice, celeriac, potato and celeriac crumb, leeks, mussels, dill

F, M, Mo, SD, Ce

CHICKEN

Corn-fed chicken, pressed thigh, crispy chicken skin and yeast crumb, salsify, onion purée, confit onions, trompettes

M, Ce, SD

VENISON

Loin of venison, Jerusalem artichoke, cèpe purée, kale, blackberry gel

M, Ce, SD

STONE BASS

Stone bass, bhuna onions, coriander ketchup, dahl, curry sauce, shrimp pakora

F, Cr, E, Mu, SD

RISOTTO

Spelt risotto, Jerusalem artichoke, poached hens' yolk, trompettes, truffle, kale

Ce, SD, E, M

Side Orders – 4.00

Triple cooked chips, Truffled cauliflower cheese, M, GI, Mu Honey & thyme roasted carrots, Piccolo parsnips M Rocket, parmesan and truffled honey M, SD Beef dripping mash M

DESSERT

GINGER CAKE

Parsnip and ginger cake, maple butterscotch, pear and buttermilk ice cream, candied pecans
Nu, M, E, GI

CHOCOLATE

Chocolate cannelloni, peppermint ice cream, chocolate soil, mint aero
M, E, GI

DOUGHNUT

Set honey custard, apple, blackberry sorbet, blackberry and cinnamon doughnut
GI, M, E

RUM BABA

Rum baba, coconut and lime sorbet, spiced rum syrup, roasted pineapple
GI, SD, M

BANANA

Banana parfait, chocolate and miso mousse, banana sorbet, caramelised white chocolate, sesame
tuiles
M, E, S, Se

Why not try one of our dessert cocktails?

Grasshopper 6.25

Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

Espresso Martini 8.50

A shot of freshly ground coffee, shaken with vodka, Kahlua and a splash of vanilla syrup

Dessert Wines

Vat 5 Botrytis Semillon 2016, De Bortoli – 37.5cl (Vegan Friendly) 6.00 19.50

(AUSTRALIA – Riverina) Carefully produced by the masters of Australian dessert wine, this is a very rich and intense wine packed full of honeyed peach and apricot fruits, nutty notes and a balancing slice of acidity.

Elysium Black Muscat 2016, Quady – 37.5cl 7.00 23.50

(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety mouthfeel makes this Elysium wonderful with blue cheeses, desserts containing fruits or chocolate puddings.

Chateau Petit Vedrines 2015, Sauternes – 37.5cl 9.00 30.00

(FRANCE – Bordeaux) A lovely example of traditional Sauternes made with the Semillon grape with exquisitely subtle honeyed fruits, and a simply luscious mouthfeel. Something to enjoy with the lighter and fruity style of desserts.

Tokaji Aszu 5 Puttonyos 2009, Royal Tokaji – 25cl 8.00 26.00

(HUNGARY) Amber gold in colour, an exuberant nose of Seville oranges, marmalade, citrus, lime and honeyed fruit. These flavours are reflected in the gloriously long palate with a firm backbone of bright acidity.

CHEESE SELECTION

Selection of 3 or 5 cheese 9.00 / 11.50
Served with fig jam and sourdough crackers
Ce, Gl, M, SD

TUNWORTH **Pasteurised**

Camembert style soft cheese with truffley, garlicky and vegetal flavours

BLACKSTICKS BLUE **Vegetarian/pasteurised**

Golden hued blue vein cheese, moderate blue cheese taste. Made from pedigree herd

WOOKEY HOLE CHEDDAR **Pasteurised**

Cave aged in Dorset, hard cows milk cheese with sharp nutty taste

SPENWOOD **Vegetarian/Unpasteurised**

Hard ewes milk cheese produced from raw milk, sweet nutty caramel like taste

RAGSTONE GOATS' CHEESE **Pasteurised**

Smooth creamy cheese produced from goats' milk at Neals Yard Dairy, Hertfordshire

Bin No	Port Selection	50ml Glass	Bottle
800	Cockburn's fine ruby Gentle, easy drinking style	3.35	33.00
801	Taylor's 10yr Old Tawny Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit flavours including prune, fig and walnut	4.25	49.95
802	Taylor's 'Late Bottled Vintage' 2007 On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture	3.65	45.00
803	Warre's Vintage Port 1985 One of the finest Port producing years producing full-bodied and beautifully struc	10.30	100.00