

À La Carte

To begin

Legume Nage

Sweetcorn Tortellini, Pearl Barley, Carrot

Seven Pounds

Quail

Mushroom Consommé, Pear Crumble, Hemp

Nine Pounds Fifty Pence

Squid

Chorizo, Razor Clams, Lemon

Nine pounds Seventy Pence

Ballontine of Ham Hock

Panko Hen's Egg, Cocoa Nibs, Pea Purée, Celery Cress

Nine Pounds

Frogs Legs

Truffle Potatoes, Fennel, Garlic Foam

Nine Pounds Fifty Pence

10% discretionary service charge will be added to your final bill. If you have any food allergies or intolerances, please let a member of our team know

To follow

John Dory

Chicken Wings, Pumpkin, Plum

Seventeen pounds fifty pence

Beef with Braised Cheeks

Pink Beef, Bone Marrow Beignet, Gnocchi, Mushrooms

Twenty Three Pounds Fifty Pence

Pork Belly

Confit Roasted Belly, Black Pudding, Garlic, Pears

Twenty One Pounds Fifty Pence

Grilled Calves Liver

Foie Gras, Beetroot, Swede

Twenty pounds Fifty Pence

Palm Heart

Seaweed, Sweetcorn, Trompete

Fifteen pounds Ninety Five Pence

Monkfish

Five Spiced Monkfish, Soy Chicken Broth, Chilli, Noodles

Twenty Two Pounds Ninety Five Pence

To end

All Desserts: Eight Pounds Ninety Five Pence

Lemon and Poppy Seed Parfait

Damson, Apple, Fennel

Coffee Soufflé

Chocolate, Basil and Cinnamon

Pannacotta

Sage, Vanilla, Apple

Madeline

Carrot, Orange, Liquorice

To Accompany your Dessert, Try a Glass of Pudding Wine:

The Welder

Light, Delicate, South African Chenin Blanc

Seven Pounds Fifty Pence

Muscat de St.Jean de Minervois, Domaine de Barroubio

Intensely Aromatic, Rich and Powerful

Seven Pounds Twenty Pence

Coffee

Filter Coffee

Three pounds

Filter Coffee with Home-Made Petit Fours

Four pounds twenty five pence

Speciality Coffee

Four pounds

Speciality Coffee with Home-Made Petit Fours

Five pounds twenty five pence

The Cheese Board

Eleven Pounds ninety Five Pence

Crofton

A un-pasteurised cow and goat cheese, soft and moist texture with a mild and spicy taste and a Sharpe aftertaste

Served with fig, pistachio and thyme chutney

Barkham Blue

Soft Pasteurised Cow Cheese, Creamy with a buttery texture and a savoury note

Served with a pear purée

Tunworth

Similar to Camembert this unpasteurised cow cheese has an aroma that suggests mushrooms, the flavour is mild and nutty with a hint of acidity

Served with a blueberry compote

Smoked Lincolnshire Poacher

Smoked for twenty four hours, an Un-pasteurised Cow cheese smoked over oak chips which give a full nutty taste

Served with a Pepper Salsa

Love' Ewe

A brine washed Thermized Ewes cheese which gives it an earthy and pungent flavour with a smooth and soft centre with a hint of sweetness.

Served with Grape Jelly