



## Seasonal A la carte

Sample menu\*

### Starters

Roasted cauliflower, toasted yeast, brioche crumb, iced celery	£12.00
Confit rabbit, IPA black pudding, plum and damson, chestnut puree	£14.00
Partridge chou farci, pancetta and shallot, Berkswell cheese	£13.00
Cured salmon, soil roasted beetroot, beet meringue, goats cheese mousse,	£13.00

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### Main Courses

Breast of Guinea fowl, herb stuffing, fondant potato, hay roasted carrot	£28.00
Roasted hen of the wood, pearl barley, water chestnut, mushroom broth	£27.00
Pan fried Stone bass, pomme puree, grenobloise sauce, crispy capers	£28.00
Venison haunch and loin, celeriac galette, date ketchup, olive oil split sauce	£30.00

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### Desserts

Roasted apple parfait, palmier pastry, vanilla ice cream	£12.00
Rice pudding espuma, caramelised popcorn, toasted rice ice cream	£12.00
Chocolate waffle, banana & chocolate chip, caramel syrup	£12.00
Selection of English cheeses, crackers, grapes and celery	£16.00

*\*Menu and prices subject to change*