



3 COURSES £49.50

Cheese gougères

Sourdough and butter

STARTERS

Salt-baked crapaudine beetroot, smoked goat's curd, sour cherry ketchup, pumpernickel

Herb ravioli, confit egg yolk, nasturtium, onion broth

Roast foie gras, Pershore plum, endive, hazelnut Dukkha

Confit salmon, teriyaki, pickled mooli

MAINS

Sautéed gnocchi, Jerusalem artichoke, pumpkin seed truffle pesto

Venison Wellington, spiced red cabbage, celeriac

Roast duck, baked quince, confit leg, purple kalettes, swede

Gigha halibut, mussel emulsion, confit Yukon gold potato, bok choi

DESSERTS

Chocolate crèmeux, banana sorbet

Passion fruit soufflé, coconut ice cream

Apple tarte tatin, cinnamon ice cream (to share)

Selection of cheeses, biscuits and chutney

Some of our foods contain allergens. Please speak to a member of staff for more information.