

cold and warm starters

Chicory Salad with pickled figs, roasted pumpkin seeds butternut squash brunoise, croutons and orange vinaigrette	17.50	V
Marinated Beetroot Carpaccio with caramelised nuts goat's cream cheese and pear	18.50	V
Lamb's Lettuce with egg, croutons and French dressing upon request with roasted bacon rashers	16.50 17.50	V
Duck Liver Tiramisu with mulled wine jelly, cranberry chutney and homemade brioche	29.00	
Lukewarm Veal Tongue finely sliced with a light horseradish sauce	19.50/32.00	
Salmon Ceviche with avocado	20.50	
Spicy Beef Tartare with potato foam, roasted onions and toasted wholegrain bread	25.00	
Bone Marrow cooked whole with fleur de sel and herb salad	13.50	
Finest Ravioli with a nut and ricotta filling, pickled pumpkin and roasted walnuts	22.00/34.00	V
Beetroot Risotto with fava beans, rocket and feta	21.00/33.00	V

soups

Chestnut Cream Soup with dark chocolate	13.50	V
Frothy Parsnip and Chilli Soup with fried king prawn	14.50	

Dishes marked V are either vegetarian or vegan

Please do not hesitate to ask a member of staff about any allergens in our dishes.