



Seasonal Classics

A particularly special selection of dishes, available throughout the season
Supplements are additional to the total dinner menu price

Appetisers

Rabbit Fantasy with Bacon & Mustard
(£4.50 supplement to the total menu price)

Suckling Pig Roasted Rack, Morel Panna Cotta, Onion, Marjoram Pork Jus
(£6.50 supplement)

Lobster, Marinated Courgettes, Vitelotte Potatoes, Basil Mayonnaise
(£8.50 supplement)

Main Courses

Venison Glazed with Pear & Black Trumpet Mushrooms, Sauce Poivrade
(£10.50 supplement to the total menu price)

Grouse, Glazed Figs, Heritage Carrots, Chocolate & Port Sauce
(£12.50 supplement)

Sole Poached in Cider with Mussels, Scallops & Shrimps
(£11.50 supplement)

Desserts

Raspberry & Beet Parfait, Chocolate Brittle Gel,
Beet & Raspberry Coulis
(£3.50 supplement to the total menu price)

Frozen Cranberry Nougat, Poached Cranberries, Tokaji Jelly
(£3.50 supplement)

Citrus Almond Sponge Cake,
Margarita Semi-freddo, Candied Kumquats
(£3.50 supplement)

If you suffer from a food allergy or intolerance, please inform a member of staff,
who will be happy to assist you when placing your order.