SAMPLE

Restaurant Weekend Lunch Menu

Starters

Root vegetable tian, white onion and nutmeg Bavarois, blue cheese and rosemary shortbread (V)	£ 8.50
Roast chestnut soup, pheasant and cranberry boudin	£12.50
Grilled smoked haddock, poached egg, wholegrain mustard butter	£12.50
Roast fillet of sea bass, spiced quince purée, parmesan and mushroom polenta, vanilla dressing	£12.50
Wood pigeon, butternut squash and walnut open ravioli, sage butter, goat's cheese emulsion	£12.50
Wild rabbit ballotine, pumpkin gnocchi, confit baby beetroot, port reduction	£12.50

Mains

Jerusalem artichoke and wild mushroom bread pudding, green peppercorn and polenta biscuit, roast garlic purée (V)	£18.50
Loin of cod, red pepper and chorizo puree, crushed potatoes, Serrano ham and paprika	£28.50
Monkfish, apple sauce, Cumbrian black pudding, braised lettuce and meat juices	£28.50
Salmon fillet, red wine reduction, sautéed foie gras, Savoy cabbage puree, sautéed potatoes	£28.50
Bronze turkey slow cooked and roast, apricot and thyme stuffing, apple and celeriac mash, baby leeks, truffle bread sauce	£28.50
Venison haunch steak, button mushrooms, button onions, smoked bacon, creamed salsify, potato crisp	£28.50
Roast sirloin of beef, Yorkshire pudding, red wine sauce	£28.50

Mash potato	£4.00
Tender stem broccoli	£4.50
Mesclun salad	£4.50
Wild rocket salad	£6.50

PHOTOGRAPHY BY PETRA PUTZE

Should you have any food allergies
or special dietary requirements please inform your waiter
All prices inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill

Desserts & Cheeses

Bitter chocolate mousse, gingerbread, pear sorbet
Elysium, Black Muscat, Andrew Quady, California, USA '07- £9.00

Honey nougatine parfait, truffle honey figs
(please allow 10min.)
Domaine de L'Ancienne Cure, Monbazillac, France '05 - £6.50

Christmas pudding, brandy butter, custard
Château La Tomaze, Coteaux du Layon, France '07- £7.00

Chestnut cake, caramelised apples, rum ice-cream
Vin de Constance, Klein Constantia, South Africa '04 - £18.00

Cinnamon panna cotta, cranberry soup, orange madeleines
Château Partarrieu, Sauternes, Bordeaux, France '07 - £8.50

Selection of sorbets
Kir Royale - £12.75

Selection of Neals Yard British and Irish farmhouse cheeses
(£7.00 Supplement)
Large selection of Ports available

Dessert wines to accompany desserts chosen by our Sommelier team

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