

# AUTUMN MENU

## STARTERS

### **Heart of artichoke**

salad, curry mayonnaise, grilled  
cauliflower, crispy kale

### **Quinoa**

salad, tender stems, feta, seeds, Larissa  
dressing

### **Jerusalem artichoke**

velouté, truffle oil, parsnip crisps

### **Crab**

dressed, apple, radishes, celery

### **Scallops**

seared, pea puree, Parma ham, wild rice  
popcorn

### **Sea bream**

ceviche, chillies, lime

### **Beef**

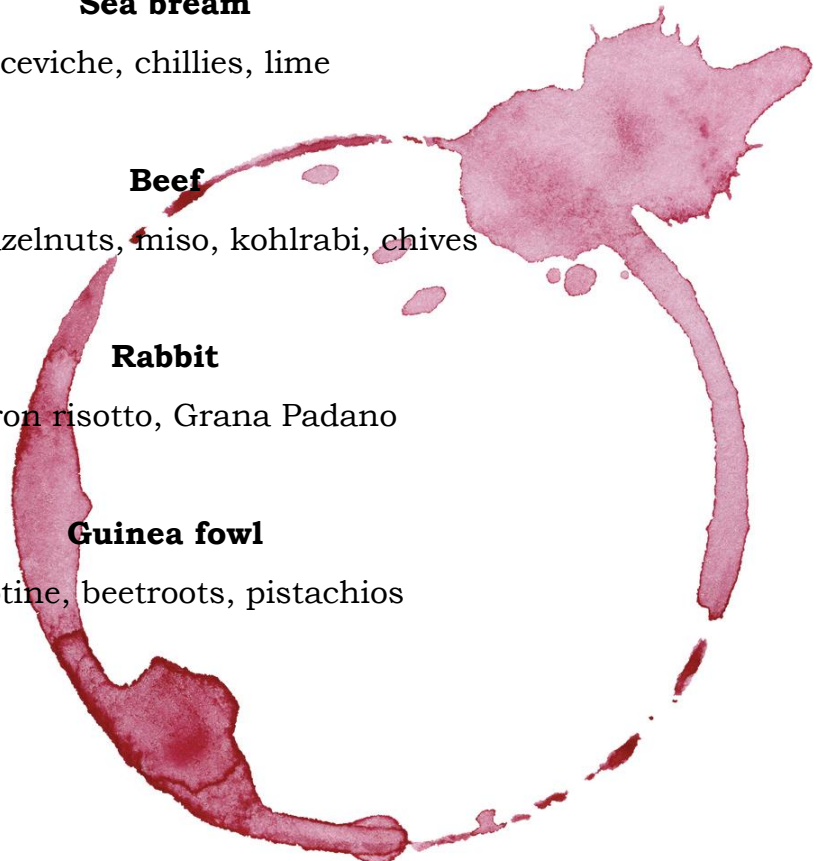
tartar, hazelnuts, miso, kohlrabi, chives

### **Rabbit**

saffron risotto, Grana Padano

### **Guinea fowl**

ballotine, beetroots, pistachios



# AUTUMN MENU

## MAINS

### **Pumpkin**

roast, goat curd, spiced seeds, watercress,  
pomegranate

### **Wild mushrooms**

pie, runner beans, roast potatoes

### **Gnocchi**

butternut squash, sage, ricotta

### **Cod**

pan fried, fennel and pastis, lobster foam

### **Cod**

seared, clam broth, baby gem, crispy  
pancetta

### **Hake**

grilled, burned leeks, salsify, beurre blanc  
sauce

### **Duck breast**

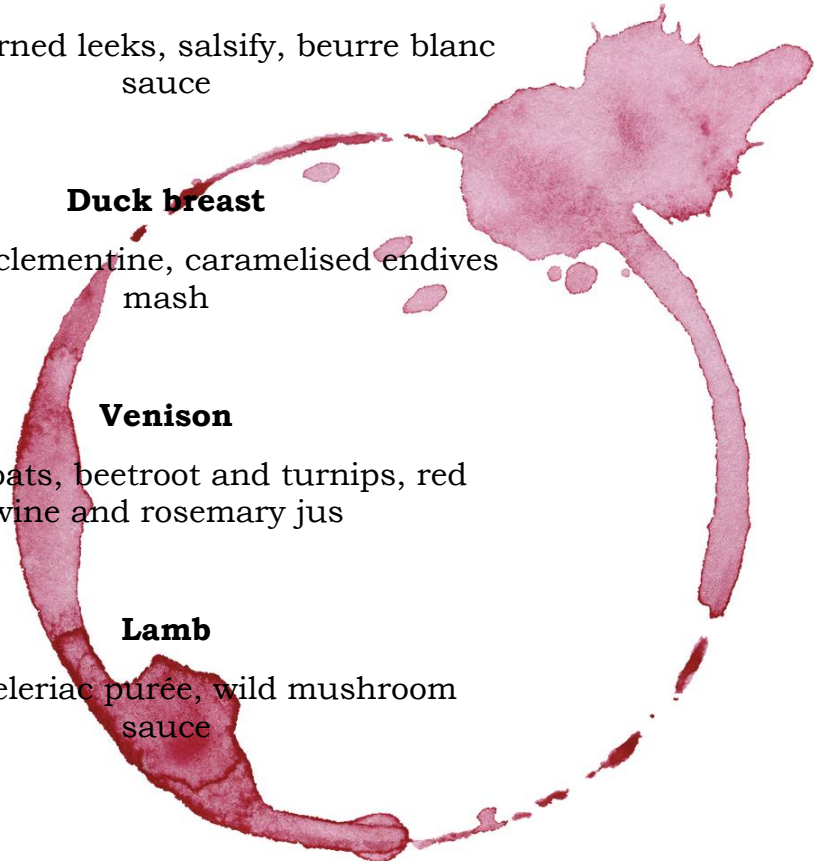
pan fried, clementine, caramelised endives  
mash

### **Venison**

seared, oats, beetroot and turnips, red  
wine and rosemary jus

### **Lamb**

roast, celeriac purée, wild mushroom  
sauce



# AUTUMN MENU

## SWEET TREATS

### **Figs**

caramelised, balsamic vinegar sabayon

### **Pannacotta**

vanilla, clementine, thyme biscotti

### **Chocolate & chestnut**

parfait, blackberries

### **Pear & almond**

tart, vanilla ice cream

### **Crème brûlée**

classic or lavender

### **Dulce de leche**

cheesecake, salted nuts

