

WINTER MENU

STARTERS

Goat's cheese

lavender and honey parcel, frisée salad,
cherry reduction

Quail eggs

cavolo nero Caesar salad, parmesan
croutons, tempura anchovies

Beetroot

carpaccio, goat's cheese, hazelnut oil

Clams

steamed, white wine, coriander

Scottish salmon

gin & tonic cured, pickled radish and
shallots, sourdough bread

Prawns

cocotte with chili and garlic, grilled lime,
farm bread



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STARTERS

Langoustine

poached, sauce cocktail, crunchy lettuce,
crispy shallots

Beef

tartar, miso, caramelised hazelnuts,
kohlrabi

Lamb sweetbreads

‘popcorn’, sweetcorn puree, truffle jus

Ham hock

terriner, poached egg, pickled vegetables,
chervil sauce

Chicken

ballotine, beetroot salsa



WINTER MENU

MAINS

Swede & cauliflower

pie, sautéed baby spinach, beurre blanc

Salsify & turnips

curry poached, braised red onions, crispy
kale, citrus zest

Chickpeas

pancake, roast peppers, goat cheese,
rocket pesto

Salmon

pan fried, wilted spinach, confit tomato,
parmesan hollandaise sauce

Red mullet

seared, burned leeks, mussel broth,
saffron new potatoes

Lemon sole

grilled or meunière, lemon butter and
capers sauce, turned new potatoes



WINTER MENU

MAINS

Scallops

seared, pea purée, crispy Parma ham

Guinea fowl breast

slow cooked, stuffed leg, crispy skin,
cauliflower purée, Brussel sprouts

Duck leg

confit, Puy lentils, carrot and pancetta,
port sauce

Venison

seared, celeriac purée, caramelised
endives, red wine jus

Hare

foie gras, red cabbage and apples, rösti
potatoes



WINTER MENU

SWEET TREATS

Chocolate

fondant, white chocolate soil, ice cream

Pear

tart, almond frangipane, blood orange
coulis

Rhubarb

tarte Tatin, vanilla ice cream, candied
walnuts

Pineapple

carpaccio, maple syrup, kiwi sorbet, rum

