

STARTERS

ARTICHOKE VG 9
*Jerusalem artichoke velouté, pickled girolles
 chives, extra virgin olive oil*

MUSHROOMS VG 12/19
*porcini, girolles, chanterelles, chestnut
 garlic, olive oil, sourdough toast*

BEETROOT V 10
*heritage carpaccio, whipped goats curd
 bitter leaf salad, seeded tuile, red wine vinaigrette*

TRUFFLE 19/30
*Arborio rice, parmesan, mascarpone
 Umbrian Winter black truffle*

PRAWNS 16 / 28
*grilled king prawns, confit lemon
 parsley, garlic & chilli butter*

SALMON 16
*No3 gin cured salmon, beetroot, dill
 pickled cucumber, crème fraiche, sourdough*

SCALLOP 20
*seared hand diver scallops, black pudding
 celeriac purée, Granny Smith apple salad*

CRAB 18
*Colchester white crab, cucumber
 dressed brown crab 'mayo', crisp lettuce*

DUCK 15
duck liver ballotine, brioche, red wine poached pear

LYONNAISE 13
*Burford Brown egg, smoked lardons, croutons
 frisée, romaine & watercress, mustard dressing*

TO SHARE*for two, price per person*

CÔTE DE BOEUF 900g 37
*Aberdeen Angus cross, 42 day dry aged
 béarnaise & bordelaise sauce
 iceberg lettuce, blue cheese & bacon dressing*

MAINS

RISOTTO V 23
*roast butternut squash, Winchester cheese
 crispy sage & pumpkin seeds*

CAULIFLOWER VG 18
*grilled spiced cauliflower steak
 romesco, chive, raisin purée*

KIEV 26
*Somerset free range chicken breast
 garlic butter, mushrooms, parsley purée*

VENISON 42
*Berkshire fillet, mushroom duxelle
 toasted brioche, seared duck liver, Madeira jus*

NEW YORK STRIP 300g 38
*USDA prime sirloin, pommes frites
 peppercorn or béarnaise sauce*

BASS 32
*wild stone bass fillet, leeks, pommes mousseline
 vermouth velouté*

COD 24
*Icelandic cod fillet, sautéed fennel, Cornish mussels
 shellfish & tarragon velouté*

TURBOT 38
on the bone, sea aster, brown shrimp beurre noisette

SIDES

MOUSSELINE 8
truffle pomme purée

POMMES FRITES 5
Maldon salt & rosemary

GREEN BEANS 5
extra fine, tarragon

MUSHROOMS 6
fricassée of mushrooms, garlic, olive oil

BRUSSELS SPROUTS 5
roast, smoked lardons

SALAD 5
winter leaf salad, red wine dressing

DESSERTS

CHOCOLATE 8
tart, whisky fruits, nuts & spice

CHILLED RICE 7
clementine compote, candied macadamia nuts

PEAR VG 7
mulled wine, cranberry, croquant, pear sorbet

CUSTARD 8
nutmeg, salted caramel ice cream

SELECTION OF 3 CHEESES 10
apple chutney, seeded crackers

ICE CREAM & SORBET 3.5 / 6 / 8
*vanilla, chocolate, rum & raisin
 lemon, black currant, pear*

Please inform your waiter of any allergy or dietary requirements when making your order. *VG- suitable for vegan requirements, V- suitable for vegetarian requirements*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness

12.5% discretionary service charge will be added to your bill. Prices include VAT