

ALLERGENS

Starters

KEY	1. Cereals containing gluten	2. Crustaceans	3. Eggs	4. Fish	5. Peanuts	6. Soya beans	7. Milk	8. Nuts	9. Celery	10. Mustard	11. Sesame	12. Sulphites	13. Lupin	14. Molluscs
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Allergen	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Potato, apple & cider veloute with girolles (V)							●		●	●		●		
Rabbit cacciatore							●		●			●		
Seared pave of brill on clam & parsley risotto				●			●					●		●
Gin cured salmon, oyster emulsion & pickled fennel			●	●			●					●		●
Salad of beets with horseradish snow & crispy gorgonzola	●		●				●			●				
Celeriac pithivier, salt baked celeriac & cepe puree	●		●				●							
Butternut tortellini with a light curry emulsion, chilli & cashew crumb	●		●				●		●			●		
Artichoke with truffle brie, hazelnuts & apple							●	●	●	●				
Seared scallop, crispy chicken, curried parsnips & pomegranate							●							●
Roast cod loin, morcilla, quince & young leeks				●			●							
Seafood pot au feu with rouille & croutons	●	●	●	●			●		●					●
Leek tart with black garlic & wild mushrooms (V)	●		●				●							
Seared bream with set sweet corn cream, sage juices & braised veal shin			●	●			●		●			●		

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Main Courses

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Allergen	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Coq au vin, heritage carrots & grilled runner beans							●					●		
Roast fillet of monkfish, smoked anchovies, guanciale, red wine jus & lemon sabayon							●					●		
Grilled rib eye of beef, root vegetable & thyme crumble	●						●					●		
Loin of venison with chocolate fig & turnip							●					●		
Roast rump of lamb, salsify & wild mushrooms	●						●					●		
Tasting of pork with black cabbage salsa, chick pea fries	●		●				●					●		

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Desserts

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Allergen	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Ruby red grapefruit, passion fruit & coconut			●				●							
Caramelised apple, bilberries, granny smith sorbet & maple granola							●							
Glazed fig with chocolate crèmeux, buttermilk Chantilly & spiced toast	●		●				●							
Lemon meringue tart with ice tea	●		●				●							
Poached pear pain perdu	●		●				●							
Mascarpone with orange, milk & honey	●						●							
Chocolate crumble with lemon butterscotch & hazelnut ice cream	●						●							

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Canapés

KEY		
1. Cereals containing gluten	6. Soya beans	12. Sulphites
2. Crustaceans	7. Milk	13. Lupin
3. Eggs	8. Nuts	14. Molluscs
4. Fish	9. Celery	
5. Peanuts	10. Mustard	
	11. Sesame	

Allergen	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Goats cheese cake with red onion jam, olive crumb (V)	●						●							
Blackened mackerel, celeriac, apple & horseradish	●			●			●							
Squash torte with harrisa crème fraiche (V)	●						●							
Chicken rilette with Alsace bacon	●						●							
Short rib bun with crispy onions	●						●					●		
Crispy panisse, broccoli, chilli & garlic, season yoghurt							●							
Kedgeree filo rolls, curry mayo & quail egg	●		●				●							
Thai pork croquette with radish and sriracha	●			●	●		●							
Truffle stuffed gougères (V)	●		●				●							
Beef carpaccio & vegetable roll, soy & wasabi						●	●		●		●			
Tuna, confit potato & olive				●										
Salmon & cucumber ballotine, dill cultured cream				●			●					●		
Falafels topped with spiced cauliflower, pine nuts & raisin							●	●						
Lamb pastille with feta, red oino, pasrley & mint	●						●							
Squid ink bun with chilli prawn, salt & pepper squid	●	●					●							
Porcini ruggalash, chive emulsion(V)	●		●				●							
Piquillo pepper parfait on tapenade crostini (V)	●			●			●							
Crab cocktail in crispy brioche, avocado & lemon	●	●	●				●							
Veal & foie gras sausage roll, black garlic & thyme	●		●				●							
Charred smoked salmon with mimosa, caviar & watercress			●											
Osso bucco arincini, crispy sweetbread & gremolata	●		●				●							
Mushroom tortellini with truffle emulsion (V)	●		●				●							
Scallop & prawn wonton, black rice vinegar	●	●				●					●	●		●
Stilton bread box with Waldorf flavours (V)	●		●				●	●	●					
Molasses & apple sponge, hazelnut cream	●		●				●	●						
Chocolate tart with cherry and pistachio	●		●				●	●				●		