

WRECKFISH

APERITIF

Gusbourne Estate sparkling Rosé, Kent, England, 2015 12.5

SNACKS

Gordal olives 5

Rosemary and thyme focaccia, olive oil and sea salt 4

STARTERS

Chicken liver pate with farmhouse chutney and toasted focaccia 9

Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds 7

Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts 8

Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice 7

Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice 9

MAINS

Featherblade of beef, celeriac puree, truffle and parmesan chips, red wine sauce 24

Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce 17

Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks 17

Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing 20

SIDES

Parmesan and truffle chips 4

Honey roasted purple carrots 4

Red wine braised cabbage 4

Cauliflower cheese 5

DESSERTS

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce 6

Crème brûlée 6.5

Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce 8

Blackberry pavlova with Chantilly cream 7.5

Baron Bigod, Armagnac prunes, sourdough crackers 11

AFTERS

Espresso Martini – Vodka, fresh espresso, Kahlua 9