

AUTUMN MENU

Bread & Butter Amuse Bouche, Crème du Barry
Starter

Chicken parfait, apple chutney, toasted sourdough

Salmon ballotine, fromage blanc, cucumber

Burrata, pear, truffle honey /v

Dorset crab, mango, wasabi avocado /15 supplement

Main

Rosemary risotto, wild mushrooms, truffle /v /vg on request

Red wine poached salmon fillet, beetroot, artichoke

Beef Tournedos, pomme purée, sauce Périgourdine /15 supplement

Braised beef A la Bordelaise, horseradish

Dessert

Praline cremeux, pear sorbet /v

Calamansi, poached pineapple, coconut sorbet / v /vg on request

Lemongrass brulee, blood orange sorbet / v

Farmhouse cheese from trolley /15 supplement

Sides 6.50 each

Mange-tout / v / vg on request

Broccoli / v/vg on request

Cornish new potatoes / v / vg

Endive and pear salad/v /vg on request

3 courses 45.00 Including a glass of Sparkling Wine 125ml

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies

Available for lunch and dinner, Monday to Sunday at all time.