

1-course £14pp 2-course £18 pp 3-course £21 pp

Flutes of Ruinart Brut Champagne at £17 Bottles of Ruinart Brut Champagne at £70 Bottles of Ruinart Blanc de Blanc Champagne at £88

Starter

Truffled Jerusalem Artichoke Soup

with honey glazed ham, black cabbage pesto and mushroom brioche bun

White Crab Thermidor Soufflé

with melted white onions and

lobster bisque sauce

Salad of Beetroot, Carrot and Butternut Squash

pickled pear with clementine and balsamic dressing, whipped goats curd

Main courses

Confit Duck Leg

celeriac purée and button onions, maple bacon and wild mushrooms, caramelised quince with Burgundy red wine sauce

Fillet of Hake

with leeks and confit potatoes, cauliflower and truffle sauce

Wild Mushroom Pappardelle

with Brussel sprouts, squash and herb pesto, turnip top leaves and Parmesan sauce

Puddings

Pink Lady Apple Tarte Tatin

with Sauternes caramel and vanilla ice cream

Candied Chestnut Mont Blanc

with almond sponge, meringue and pear jam

Chocolate Fondant

with salted caramel sauce, candied popcorn and clotted cream ice cream