

Autumn Menu (from 23rd September)

Starters

// Leek and Spinach Veloutè / Parmesan Tuile / Herb Oil / Crème Fraiche \\ 6

// "Celebration of Autumn Veg" / Salt Baked Celeriac / Carrot Ketchup / Parsnip Crisp / pickled radish \\ VV 7

// Game Mezellune / Pumpkin Foam / Pickled Chilli \\ 8

// Mackerel Patê / Sourdough Crostini / Autumn Chutney \\ 7

Mains

// Corn Fed Chicken / Potato / Brussels Sprout / Hazelnut / Confit Garlic Emulsion / Porter Jus \\ 16

// Pumpkin & Truffle Risotto / Squash Seed / Textures of Sage / House Curds \\ (V) (VV on request) 14.5

// Pigeon Breast / Pickled Shimeji Mushrooms / Celeriac / Beetroot Ketchup / Pigeon Jus \\ 22

// Venison Osso Bucco / Pomme Pureè / Burnt Shallot / Stornoway / Pickled Carrot / Red Wine \\ 19

// "King of the Sea" / Seafood Bisque / Spinach / Fennel Croquette / Crispy Mussels \\ 20

// "Sous-Vide" Beef Fillet / White Stilton Sauce / O&G Chips /

Egg Yolk Jam \\ 24

Desserts

// Candied Apple Curd / Shortbread / Cardamom Crème / Sweetened Rosemary \\ 6.5

// Feuille de Bricke roll / Chocolate Ganache / Raspberry / Raspberry Sorbet \\ (VV on request) 6.5

// Almond Crème Brûlée / Amaretto Morbidi \\ 6.5