

Starters

SERVED HOT

Ragstone goat's cheese soufflé with roasted chestnuts, mulled figs & beetroot leaves

Smoked haddock soufflé, spinach purée & grain mustard beurre blanc

Cavelo nero & potato soup, truffled mascarpone & bruschetta

Jerusalem artichoke velouté with sautéed wild mushrooms & warm gougère

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Pheasant risotto with chestnuts, cavelo nero & morels

Scottish scallops , Jerusalem artichoke purée, capers, raisins & red wine dressing

Steak tartare with game chips, finely chopped shallots, cornichons & sour cream

SERVED WARM

Gressingham confit duck croustade, celeriac, sauce gribiche, toasted hazelnuts & truffled mousseline

Parsnip panna cotta, warm salad of roasted winter vegetables & morel velouté

Beetroot tart, Ragstone goat's cheese mousseline, red onion marmalade & wild chervil

Red leg partridge salad, roasted butternut squash, pomegranate & maple dressing

Ducks eggs en cocotte with creamed smoked haddock

Deville kidneys, fine green bean salad with toasted hazelnuts & cabernet sauvignon dressing

SERVED COLD

Foie gras terrine, spiced figs, quince puree & toasted brioche

Tuna tataki with crisp Asian salad, prawns, soy, sesame, ginger & coriander

Venison carpaccio with wild mushrooms, truffled pecorino shavings & toasted hazelnuts

Crispy duck salad with green beans, watercress, crisp Asian vegetables & a hot & sour dressing

Pressed confit chicken terrine, soused baby leeks, parsley & caper salad; toasted sour dough