

# Autumn/Winter Menu

2018

## Starters

Cured fillet of salmon with a seaweed skin, gin and tonic belly tartar, charred skin popcorn, pickled cucumber, radish, dashi jelly, beetroot meringue, yuzu and purple wasabi

Ham hock and chamomile terrine, bacon and matcha green tea custard, BBQ pineapple, grilled leek, mulled grelot onion puree, smoked apple, ginger bread croute and vinegar powder

Butternut squash veloute, confit chicken wing, cinnamon and nutmeg spiced apple, thyme, mixed seeds and nutmeg croute (vegetarian option served without confit chicken wing)

Winter vegetable salad, pumpkin panna cotta, peppered goats cheese, wontons, dark beer and mushroom crumble with winter herb tobacco (V)

Chicken and tarragon ravioli, wilted spinach, nutmeg, celeriac, dark chicken jus and deep fried basil

## Desserts

Chocolate orange torte, tonka bean ice-cream, kumquat gel, coriander sable

Warm apple tarte tatin, apple pie anglaise, blackberry gel, crumble, blackberry filo crisp

Pineapple and ginger gateau, pineapple laces, pineapple ketchup, rum jellies and roasted pineapples in spiced golden rum

Sticky fig pudding, honey ice cream, palm sugar and date sauce, cinnamon stick

## Mains

Stout braised beef feather blade with a parsley crumb, celeriac puree, slow cooked baby onions, baby leeks, duck fat fondants, onion rings and Borolo reduction

Lamp rump, parmesan crusted breast of lamb, parsnip puree, king oyster mushroom, caramelised shallots, dauphinoise potatoes, braised red cabbage with chestnuts, jus and ash

Pan roasted supreme of corn fed chicken, yukon gold and sage pomme puree, roasted parsnip, baby orange infused carrots, twiglets and cheddar beignet

Pan fried fillet of chermoula spiced sea bream, caramelised celeriac, shaved golden beets, radish, dill and deep fried caper salad, pommes dauphine and bisque dressing

Winter truffle scented spätzle, shallot puree, buttered spinach, winter cabbage, roasted baby artichokes, wild mushrooms, vegetable crisp with chive beurre blanc (V)

Chermoula spiced aubergine, roasted butternut squash, herb falafel, green tahini dressing, pomegranate molasses, seeds and hummus (V)

*Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.*