

Prestige Menu

Lunch & Dinner: £120

Baguette Paysanne, beurre demi sel

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Dressed Cornish crab salad, shredded gem hearts, pickled cucumber, dill emulsion

Terrine of confit Duck legs and liver, date and fig compote, pickled onions, cornichons, brioche

Salad of winter leaves, Meaux mustard dressing, walnuts, mulled pear, Tete de Moine (V/ve on request)

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Carvery of Norfolk bronze whole turkey, cranberry and sage farce, swede purée, Brussel tops, Alsace bacon, pomme fondant, thyme roasting juice

Beef Wellington, truffle mash, Sauce peppercorn

Native lobster Thermidor, cognac, gruyere, mustard, pomme frites

Shallot and chicory Tarte Tatin, aged balsamic vinegar, rocket salad

Cep Risotto, Winter Truffle (ve)

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Chefs' choice sides

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Manjai chocolate and praline choux a la crème, fromage blanc sorbet

Salted caramel custard tart, liquorice ice cream

Toasted pain d'épice, poached pear, fourme d'ambert, truffled honey

Ice cream and Sorbets Maison (ve)

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Petit Fours