

## STARTERS

#### COAL ROASTED AUTUMN VEGETABLES

Egg yolk emulsion, mustard dressing

or

### PORK SHOULDER, PISTACHIO & CRANBERRY TERRINE

Autumn leaves, pickled mushrooms, grain mustard

# MAINS

Served with green leaf salad or triple cooked chips

BRAISED RED HISPI CABBAGE

Beauvale cheese sauce, almond & onion crumb

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GRILLED SPATCHCOCK QUAIL Cavolo Nero, smoked pimentón sauce

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BREAD & BUTTER PUDDING Pear condiment, vanilla ice cream

or

PISTACHIO PROFITEROLE

Pistachio cremeux, roasted pistachio, pistachio ice cream, dark chocolate sauce

or

# SELECTION OF BRITISH FARMHOUSE CHEESES

Served with selection of bread and condiments Supplement of £15

2 course menu £35 3 course menu £45 3 course menu with a glass of Billecart-Salmon Brut £55

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.