

À la Carte

STARTER

Ham Hock

Fois Gras | Pineapple | Quail Egg

£9

Veloute (v)

Pea | Mint | Truffle Snow

£8

Hot Smoked Trout

Horseradish Panna Cotta | Tomato | Cucumber | Baby Onion | Dill

£9

Chicken & Potato Pressing

Chicken Liver Parfait | Plum | Pistachio

£8

Rosary Goat's Cheese (v)

Beetroot Terrine | Tenderstem Broccoli | Hazelnuts

£8

Salmon Cannelloni

Crab | Caviar | Egg Yolk | Melba Toast | Sauce Gribiche

£10

* - Gluten Free (v) – Vegetarian. Nut Allergy – all items listed may contain traces of nuts.

If you have any concerns please contact your waiter.

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MAIN

Corn Fed Chicken

Wild Mushrooms | Watercress | Truffle Anna Potato

£24

Turbot

Cauliflower | Lemon | Pine Nut Crumble | Shallot Dressing | Fondant Potato

£28

Beef Fillet

Oxtail | Turnip | Rösti | Hazelnut | Parsley | Garlic

£29

Lamb

Loin Duo | Shepherd's Pie | Alliums | Samphire

£28

Pork

Belly | Sausage | Cheek | Sauerkraut | Rhubarb | Spenwood Cheese Mash

£27

Hake

Leek | Wasabi | Baby Potato Presse | Tartare Dressing

£23

Agnolotti (v)

Spinach | Wild Mushrooms | Maple Pecan Granola | Truffle Butter Sauce

£19

SIDES | £4 each

Mixed Vegetables *

Tarragon & Garlic Carrots & Peas

Savoy Cabbage & Liquorice *

Buttered New Potatoes *

Truffle & Thyme Mash *

Sweet Potato Fries *

French Fries *

House Salad *

Tomato & Basil Salad *

Rocket & Parmesan Salad *

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DESSERT

White Chocolate *

Caramelised Mousse | Soil | Apple | Ginger

£9

Lemon 'Deconstructed' Tart *

Meringue | Lavender & White Chocolate Snow | Clotted Ice Cream

£8

Carrot Cake

Toffee | Orange | Candied Walnuts | Crème Fraiche Ice Cream

£8

Apricot Parfait *

Passion Fruit | Strawberry | Thyme

£8

Coconut

Panna Cotta | Gel | Crumble | Mango | Meringue

£9

Three Scoops of Ice Cream or Sorbet *, £7.50

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Garonnelles Sauternes, £4.25

Suntory Yamazaki Distiller's Reserve Malt Whiskey, £7.60 | Patron XO Café, £4.95

Espresso Martini, £8.20 | Liqueur Coffee, £7.50

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Artisan Cheese

BARKHAM BLUE	Award winning local cheese. The deep yellow moist interior is spread with dark blue. It has rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.
OXFORD BLUE	In 1994 Baron Pouget first developed the recipe for Oxford Blue which, over a period of time was adjusted and refined to its present form: a creamy semi soft blue cheese.
WIGMORE	Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore, working in Reading, Berkshire
ROSARY ASH	Light and zesty goat's milk log made by Chris Moody in the village of Landfords in Wiltshire. Rolled in ash, the traditional covering for young goat cheeses.
WATERLOO	Waterloo is an unpasteurised cow's milk cheese. A mould-ripened soft cheese with a yellow interior. The rind is grey/rust colour and the cheese itself is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour towards the centre.
SPENWOOD	A hard pressed cheese made from unpasteurised Ewe's milk, fully matured for six months with a natural rind. Well developed nutty flavour similar to parmesan.
TUNWORTH	Award winning cheese with a long-tasting nutty and sweet milky flavour.
CROPWELL BISHOP STILTON	A rich and tangy Stilton with a melt in the mouth, velvety soft texture.

Cheese served with Chutney | Quince jelly | Crackers

3 for £7.75 | 5 for £9.25 | 8 for £14.95

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Sandeman Ruby Port, £3.30

Dow's Ruby Port, £3.30

Duvel Belgian Golden Ale, £4.90

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