

# À la Carte Menu

## STARTER

### **Game Pressing \***

Duck Leg | Smoked Pigeon | Pheasant | Butternut Squash | Cumberland Gel

£11

### **Velouté (V)**

Chestnut | Apple

£8

### **Scallops \***

Red Cabbage | Pistachio | Chicken Jus

£12

### **Lamb Sweetbreads**

Textures of Beetroot | Fondant Potato | Walnut Praline

£9

### **Beetroot (V) \***

Smoked | Fermented | Orange | Whipped Rosary Goat's Cheese | Black Olive

£9

### **Gurnard \***

Wild Mushroom | Risotto | Lemon | Truffle

£9

*\* - 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

Parsnip | Apple | Pig Cheek | Hazelnut Granola | Fondant Potato  
£24

### Dover Sole Véronique

Grapes | Parsley Foam | Onion Ring Tuile | Triple Cooked Chips  
£30

### Beef Fillet \*

Jacob's Ladder | Alliums | Tarragon | Truffle Mash | Beef Tea  
£30

### Venison

Loin | Stew | Celeriac | Pearl Barley | Chestnut Tuile | Shiraz Red Wine | Sauce Poivrade  
£32

### Rabbit

Saddle | Pie | Spinach | Carrot | Orange | Dark Chocolate  
£27

### Stone Bass

Crab Bon Bon | Artichoke | Fennel | Smoked Almond | Basil Sauce  
£25

### Ravioli (V)

Spinach | Ricotta | Tomato | Pine Nuts | Truffle Butter Sauce  
£19

## SIDES | £4 each

Truffle | Spenwood Cheese Mash \*

Buttered New Potatoes \*

Maple Roasted Carrots | Parsnips \*

Cavolo Nero | Confit Shallots \*

Mixed Vegetables \*

House Salad \*

Tomato | Basil Salad \*

Rocket | Parmesan Salad

French Fries \*

Sweet Potato Fries \*

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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 £8.75 | 5 for £9.75 | 8 for £14.95**

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W. & J. Graham's 10 Year Tawny Port, £3.30

Dow's Ruby Port, £3.30

Duvel Belgian Golden Ale, £4.90

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