

## Sample Dinner Menu

### **Apéritif**

I am very specific with my Negroni 16  
Westwell 'Pelegrim' Brut NV - Kent 15

### **À la carte - 3 Course £95**

Rye by the water artisanal sourdough, cultured salted butter  
Snack - Ceviche of sea bass, lime, and chilli

Crisp Sutton Hoo chicken, black winter truffles, hand-cut macaroni, truffle sauce (Supp £10)  
Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque  
Classic chicken and pork terrine 'en crouete', spiced relish  
Warm Lincolnshire smoked eel lacquered with sanshō pepper, heritage beetroot, satay relish

Saddle of Aynhoe Park fallow venison (Brett Graham), Delica pumpkin, salsify, walnuts & Armagnac  
Grilled Hereford sirloin of beef, slow-cooked shin cottage pie, Treviso, Roscoff onion  
Loire Valley rabbit, roast saddle - slow-cooked shoulder pie 'Pastilla', potted cabbage, Sicilian winter fennel  
Hand-rolled ricotta dumplings - gnudi, late autumn vegetables, black winter truffles  
Shetland Isle halibut, mussels, Manitou potatoes, young leeks, white miso

English and French farmhouse cheese from La Fromagerie, quince paste, crackers  
Congolese cru Virunga 70% chocolate nemesis, crème diplomat  
English custard tart, golden sultanas, pine nuts, salted butter  
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order - 20 mins)  
Classic Paris - Brest, praline crème patissiere  
Warm apple tart tatin, (serves 2-4)

### **Early supper (17.00 - 18.30 hrs) - 3 Courses £45**

Caramelised celeriac velouté, shimeji, and enoki mushrooms, cocoa nibs  
Tempura and ceviche of Cornish sardines, heritage beetroot, herb mayonnaise

Haunch of Denbighshire venison, ragu filled Roscoff onion, jus with Armagnac  
Sea bream, Witloof chicory with Moro blood oranges, parsley

Warm caramelised pear and apple clafoutis, Chantilly cream  
Muscovado sugar tart, crème fraiche

*We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.*

***Please be aware that all our Game is wild and may contain shot.***

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.  
Price includes VAT. A discretionary 15% service charge will be added to your bill.