



# MENU

— AUTUMN / WINTER —

## *Starters*

Quail's Breast, Macerated and Grilled Stone Fruit  
*pistachio wafers, pan juices and tender leaves*

Assiette of Roasted Squashes  
*butternut squash purée, charred baby leeks and leaf tuille*

Game Terrine, Cumberland Sauce  
*orange gel, glazed confit shallot and rings*

Salmon Tataki, Sesame Snap  
*pickled vegetables, rice cake*

## *Main*

Pan Roasted Turbot, Crushed Jerusalem Artichokes  
*grilled asparagus, hazelnut granola, crispy chicken skin,  
chive beurre blanc*

Loin of Venison, Celeriac and Chocolate Oil  
*poached pear, pear purée, Brussel sprout leaves*

Supreme of Free Range Chicken, Truffle Farce  
*tarragon gnocchi, seasonal wild mushrooms, madeira jus*

Salsify Goujons, Miso Mash  
*grilled baby pak choi*

## *Dessert*

Grilled Pineapple, Black Sesame Pineapple Compote  
*cashew brittle granola, coffee coconut cream  
and honey butterscotch sauce*

White Chocolate and Pumpkin Mousse  
*oat crumb, chocolate tuille, cinnamon cream and pumpkin gel*

Spiced Rum Caramelised Banana Sponge  
*banana curd, bourbon vanilla ice cream, amaretti biscuit,  
spiced ginger micro sponge*

Redcurrant and Lemon Baked Tart  
*macerated strawberries, strawberry tuille, lemon balm,  
redcurrant sauce and mousse*

