



STARTER

Sweetcorn Soup (V)	£8.95
Cumin Scented Polenta Chargrilled Corn on the Cob	
King Scallops	£12.95
Scallops Curried Cauliflower Puree Tempura Shallot Rings Cauliflower Fleurettes	
Pan Roasted Langoustines	£11.50
Langoustine Langoustine Bisque Mango Puree Coriander Gel Pomegranate Seeds	
Stilton Bon Bons	£9.50
Stilton Cheese Chicory Jam Caramelised Walnuts Apple Puree	
Confit Duck Leg and Foie Terrine	£10.50
Duck Bruleed Clementine Segments Apricot Chutney Pistachio Brioche	

MAIN COURSE

Braised Halibut	£29.00
Halibut Fillet Potato Celeriac Gratin Mussel Clam Vegetable Nage	
Corn Fed Chicken	£22.50
Chicken Breast Pomme Puree Chargrilled Baby Leeks Wilted Kale Truffle Sauce	
Venison Loin	£32.00
Local Venison Loin Cooked Pink Braised Savoy Cabbage Fig Rosti Potato Juniper Berry Jus	
Butternut Squash Tortellini (V)	£23.00
Tortellini filled Butternut Squash Roasted Beetroot Pumpkin Seeds Wild Mushroom Sauce Truffle	
Pan Partridge	£22.50
Local Reg-Legged Partridge Lardons and Baby Onions Butternut Squash Puree Mashed Potato Mulled Wine Pears	

DESSERT

Caramel Fondant	£8.95
Poached Pear Candied Fennel Pear Sorbet	
Fig Panna Cotta	£8.95
Fig Honey Jelly Walnut Biscotti Biscuit	
Dark Chocolate Cheesecake With Hazelnut	£9.50
Dark Chocolate White Chocolate Mousse White Chocolate & Green Chilli Ice Cream	
Trio of Apple	£8.95
Apple Crème Brulee Apple Tart Tatin Granny Smith Sorbet	
Fresh Fruit Platter (V)	£7.50
Champagne Sorbet	

ARTISAN CHEESES

Choose 3 for £8.75 | 5 for £11.75 | 7 for £14.95

Selection of Cheeses, Biscuits, Grapes, Celery, Spiced Fruit Chutney

Waterloo | Spenwood | Barkham Blue | Oxford Blue | Wigmore | Rosary Ash | Tunworth

(V) – Vegetarian. Nut Allergy – all items listed may contain traces of nuts.

All prices include VAT. If you have any concerns, please contact your waiter.

Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

