



## ***Winter A la carte menu***

***3 courses for £25.00pp***

### **Selection of bread and butter**

*Spring onion bloomer & herb focaccia*

*Maldon salted butter & herb butter*

(£2.50 per person)

### **To Start**

#### ***Pan seared Wood pigeon***

*Crispy confit leg, Sticky medjool date, pancetta, turnip*

#### ***Lemon poached cod***

*Curried mussel puree, curry cream sauce, cockle popcorn, mango*

#### ***Winter truffle Gnocchi***

*Truffle mascarpone, leek textures, pickled shimeji mushroom*

#### ***Artichoke veloute***

*Crisp artichoke, smooth artichoke, Tapioca cracker, Chive*

### **To follow**

#### ***Herb crusted pork tenderloin***

*Yukon gold pressing, Charred hispi cabbage*

*Apple textures*

#### ***Butter Poached lemon sole***

*Confit new potatoes, charred tenderstem broccoli,*

*Buttered kale, hollandaise sauce*

#### ***Truffle poached chicken breast***

*Braised leg pithivier, Crispy chicken wing, textures of courgette,*

*Chicken jus*

#### ***Confit celeriac***

*Textures of celeriac, apple & raisin chutney, Blue cheese beignet*

*Celeriac remoulade*



### Sides

Parmesan & truffle Triple cooked chips = £4.50

Piri piri sweet potato fries = £4.00

Skin on fries =£3.99

Honey glazed carrot = £3.99

Charred hispi cabbage, bacon crumb =£4.00

### **To finish**

#### ***Lemon Meringue***

*Flavours of lemon, Pistachio cake, white chocolate soil, vanilla*

#### ***Tiramisu***

*Textures of coffee, Amaretto, chocolate tuile, hazelnut*

#### ***Mille feuille***

*White chocolate mousse, raspberry, blood orange sorbet, gold*

#### ***Cheese course***

*Torched Tallegio, pickled Romanesco, cauliflower cannelloni, raisin*

**MANY OF OUR DISHES CONTAIN COMMON ALLERGENS.**

**IF YOU HAVE ANY ALLERGIES, PLEASE MAKE US AWARE BEFORE ORDERING AND WE WILL ASSIST WHERE POSSIBLE.**