

A la carte menu 2011



(Please note that items are subject to change without notice)

STARTERS

Courgette and Chervil Soup (V) Mascarpone, chervil, courgette fritter	£ 9.00
Duck Egg (V) Deep fried crispy duck egg, smoked rapeseed oil mayonnaise, mixed herb, red watercress salad, fried shallot rings	£10.00
Goats' Cheese (V) Warmed Ragstone goats' cheese, beetroot and apple purée, gingerbread crisp, mache garnish, shallot and grain mustard dressing	£10.50
Wild Garlic and Ricotta Risotto (V) Arborio rice, crème fraîche, Parmesan, finished with wild garlic purée and ricotta cheese	£11.50
Trout Tartar Cured rainbow trout, beetroot purée, lemon purée and grilled mackerel seasoned with soy sauce and mirin	£11.00
Soused Herring Lightly pickled herring fillets, beetroot and apple purée, parsnip remoulade, horseradish cream	£11.00
Wood Pigeon (*) Roasted breast of wild pigeon, warm leek and truffle vinaigrette, pancetta, violet potato and sour cream dressing	£11.50
Black Pudding and Sweetbreads Grilled black pudding, fried lamb sweetbread nuggets, Granny Smith apple dressing with balsamic and maple syrup, baby salad leaves	£12.00

MAINS

Purple Broccoli (V) Mixed mushroom vinaigrette, grilled Crottin cheese and sprouting purple broccoli	£20.00
Portobello Mushroom and Celeriac (V) Celeriac purée, sautéed spinach, puff pastry flute, celeriac fondants, spinach foam	£20.00
Sautéed Coley Fillet Cauliflower florets, ras el hanout spice, liliput capers, golden raisins, milk and star anise foam	£25.00
Rainbow Trout Confit in extra virgin rapeseed oil, English parsley risotto, braised oxtail ragout	£25.00
Lamb Topside Roasted until pink; served with grilled courgettes, Swaledale goats' cheese, braised baby gem lettuce, black olive oil, balsamic lamb jus, basil	£26.00
Confit Pork Belly Sautéed King oyster mushroom, haricot beans, Morteau sausage, Spring truffle vinaigrette and pear purée	£24.50
Roasted Duck Breast Roasted breast, baby beetroot, pickled beetroot, baby leeks, liquorice jus and red wine foam <i>£1 from this dish will be donated to Virgin Unite who is raising money for the people who were affected by the Pakistan floods. Thank you for your support.</i>	£27.50
Rump of Beef Roasted until pink; soft smoked potato purée, red onion confit, garlic snails, red wine jus	£28.00

DESSERTS

Chocolate and Saffron Cream Millefeuille Saffron ice cream, orange reduction	£13.50
Blood Orange and Yellow Plum Salad (N) Violet jelly and almond macaroon	£10.50
Rhubarb Soup With lychee sorbet, Limoncello jelly	£11.00
Vanilla Cream (N) Calvados compressed apple and nougatine crisp	£10.00
Vanilla and Honey Madeleines with Cognac Chantilly and hot chocolate shot	£ 9.50
Passion Fruit Pannacotta Passion fruit soup, basil sorbet, coconut foam	£10.00
Selection of Seasonal Cheeses Selection of biscuits, Muscadine raisins on the vine, plum jelly, quince and walnut jelly (N)	£10.50
Cheese Board for Two Selection of biscuits, Muscadine raisins on the vine, plum jelly, quince and walnut jelly (N)	£16.00

(V) denotes vegetarian dishes (N) denotes dishes containing nuts. Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen.

(*) might contain pellets

All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%

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