

# Les Entrées

*Crème de topinambours aux truffes d'automne* £ 7.50

Creamed Jerusalem artichoke veloute with autumn truffles

*Terrine de foie gras de canard avec sa compote de figue au porto* £ 12.75

Duck foie gras terrine with fig and port compote

*Salade de figue et fromage de chèvre, vinaigrette au miel, citron et pignons de pin torréfié* £8.75

Fresh fig salad with goats cheese, pine nuts, honey and lemon dressing

*Coquilles St Jacques poêlées, purée de chou-fleur, raisins et câpres* £ 16.00

Pan fried south coast scallops with cauliflower puree, capers and raisin vinaigrette

*L'os à moëlle rôti avec sa salade au persil et cornichons* £9.75

Roasted bone marrow, parsley and gherkin salad, red wine sauce

*Escargots à la Bourguignonne* £7.75 / £13.75

Garlic and parsley buttered snails with crunchy bread (6 or 12)

*Saumon fumé aux échalotes et câpres* £10.75

Smoked salmon with capers and shallots,

*Huitres creuses d'Irlande 6 pièces /12 pièces* £15.50 /£28.50

Irish rock oysters from Carlingford with shallot vinegar 6 or 12

*Goujon d'Anguille fumé, betterave, granny smith et raifort* £ 10.50

Fried smoked eel with beetroot, granny smith apples and horseradish cream

*Terrine de gibier, chutney d'échalotes au raisin* £7.50

Homemade country style game pâté with grape and shallot chutney

*Veloute de faisán, champignons sauvage et châtaignes* £ 8.50

Creamed pheasant soup with chestnuts

*Moules marinières* £8.75 / £13.75

Rope mussels with an aromatic white wine cream sauce, starter or main course portion

*Our games may contain shots*

*Value Added Tax is included in the price.*

*An optional 12.5% service charge will be added to your bill.*

*Allergies- Please inform a manager immediately, we will do our upmost to accommodate all allergy requests, But we must emphasise that our kitchen will probably have traces of these products*

# Les Plats

*Goujons de poisson, petit pois écrasés et pomme de terre frites maison* £21.50  
Breaded fillets of plaice with peas and homemade chips

*Coquille St Jacques poêlée, purée de haricot coco, trompette de la mort et poitrine fumée d'Alsace* £28.50  
Seared scallops with coco bean puree, Alsace bacon and black mushrooms

*Filet de bar poêlé, purée de topinambour, jus aux girolles* £ 25.75  
Fillet of sea bass with Jerusalem artichoke puree and girolles in red wine

*Aîle de raie poêlé au poivre de Sechaun, choucroute et pomme vapeur* £24.75  
Pan fried wing of Cornish skate with Sechan pepper, choucroute and new potatoes

*Pave de biche, flambée en salle, choux rouge et polenta à la châtaigne, sauce Grand Veneur* £22.50  
Venison flambéed in the room served with red cabbage and chestnut polenta, sauce Grand Veneur

*Tartare de bœuf au couteau, pomme frites maison et salade* £19.75  
Hand cut steak tartar, house made chips and salad

*Poitrine de porc 'Wickes Manor' aux couteaux et jus au vin blanc, pommes dauphinoise aux truffes* £23.50  
Braised pork belly with razor clams, creamed truffled potatoes and curly kale

*Fricasse de rognons de veau Turbigo, pomme purée* £19.50  
Pan fried veal kidneys, chipolata sausages with Madeira and truffle sauce and mashed potatoes

*Suprême de faisán rôti, sauté de potimarron et lentilles du Puy et jus* £24.50  
Roast Yorkshire pheasant, sautéed butternut squash and Puy lentils, burgundy red wine sauce

*Onglet de bœuf cuit saignant, sauce aux échalotes, pomme frites maison* £18.50  
Pan fried skirt of beef, cooked rare with red wine shallot sauce with house made chips

*Vol au vent, champignons sauvage à la crème, œuf de canard pochée* £16.75  
Puff pastry filled with mixed wild mushrooms, cream sauce and a poached duck egg

## Les Grillades

sont servies avec pommes frites maison et sauce béarnaise

<i>Ribeye</i> (220g)	£24.00,	<i>Contre-filet</i> (220g)	£23.50
<i>Filet de bœuf</i> (170g)	£28.50,	<i>Poussin en crapaudine</i>	£ 17.50
<i>Cote de porc</i>	£16.50	<i>Plie entier grillé</i>	£19.75

L'origine de notre bœuf est Anglaise et mûré pendant une période de 28 jours sur l'os

## Les légumes, salades et sauces

<i>Haricots verts</i>	£4.50	<i>Brocoli aux amandes</i>	£4.50
Green beans		Tender stem broccoli with almonds	
<i>Salade mixte</i>	£3.00	<i>Frites</i>	£4.50
Mixed salad		French fries	
<i>Epinarés en branche</i>	£4.75	<i>Pomme puree</i>	£4.00
Leaf spinach		Mashed potato	
<i>Salade verte</i>	£2.75	<i>Pommes Dauphinoise aux truffes</i>	£4.50
Green salad		Truffled dauphinoise potatoes	

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