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**FIRST COURSE**

CELERIAC VELOUTÉ, TRUFFLE OIL  
GUINEA FOWL BALLOTINE, CHERVIL ROOT PURÉE, SPINACH  
FILLET OF JOHN DORY, CARROT AND CARDAMOM PURÉE, SHRIMP BUERRE NOISETTE  
LAMB FILLET, PICKLED RED CABBAGE, ROSEMARY JUS  
WARM PECORINO, BEETROOT, PICKLED WALNUTS, CHESTNUT HONEY

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**MAIN COURSE**

BRAISED BLADE OF BEEF, POMME PURÉE, ROAST WINTER VEGETABLES  
OVEN ROAST BRILL, OXTAIL, UMBRIAN LENTILS  
KITRIDDING PORK BELLY AND FILLET, SAUERKRAUT, KALE,  
FONDANT POTATO, APPLE PURÉE  
FILLET OF BLACK BREAM, LEEKS, SCALLOP VELOUTÉ, POTATO CRISP  
WILD MUSHROOMS, HERB GNOCCHI, ARTICHOKE, MUSHROOM FOAM

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**DESSERTS**

DARK CHOCOLATE MARQUISE, RHUBARB  
MUSCOVADO PARFAIT, SPICED PINEAPPLE  
APPLE TART TATIN, CINNAMON ICE CREAM  
VANILLA PANNACOTTA, RED WINE POACHED FIGS  
A SELECTION OF CONTINENTAL AND BRITISH PASTEURISED AND UNPASTEURISED CHEESES  
(SUPPLEMENT OF £5.00)

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COFFEE AND PETIT FOUR ARE SERVED IN THE LOUNGE  
THREE COURSES £29.50



WHITE WINE

MUSCADET SUR LIE, VIEILLES VIGNES, CHÂTEAU LA NOË, 2005	£22.00
VERDICCHIO DI MATELICA, LA MONACESCA, ITALY, 2006	£24.00
BOURGOGNE, LES SÉTILLES, OLIVIER LEFLAIVE, BURGUNDY, FRANCE, 2006	£25.00
SAUVIGNON BLANC, FAIRHALL DOWNS, MARLBOROUGH, NEW ZEALAND, 2006	£26.00
SANCERRE, COMTE DE LA PERRIÈRE, LOIRE, FRANCE, 2007	£31.50



RED WINE

SHIRAZ, SCRUBBY RISE, MC LAREN VALE, AUSTRALIA, 2006	£20.00
BEAUJOLAIS VILLAGES, 'NON-FILTRÉ' DOMAINE MANOIR DU CARRA, FRANCE, 2006	£21.00
SANCERRE ROUGE, ANDRÉ DEZAT ET FILS, LOIRE, FRANCE, 2004	£28.50
CHIANTI CLASSICO, ISOLE E OLENA, TUSCANY, ITALY, 2005	£33.00
CÔTE DE NUITS-VILLAGES, VIEILLES VIGNES, NICOLAS POTEI, 2003	£37.50



DESSERT WINES

PIESPORTER, GOLDTRÖPFCHEN, RIESLING SPÄTLESE, MOSEL, 1999, 8%	£4.95
ELYSIUM, BLACK MUSCAT, ANDREW QUADY, 2003, 15%	£5.50
PINOT GRIS, SÉLECTION DE GRAIN NOBLES, SIPP MACK, ALSACE, 1998	£5.50
TOKAJI, CHATEAU DERESZLA, ASZU, 5 PUTTONYOS, 2003	£5.50
RAMOS PINTO, LATE BOTTLED VINTAGE PORT, 2001	£4.50

