

DECEMBER DINNER MENU

SELECTION OF BREAD & PRE-STARTER

STARTERS

CITRUS CURED SEA BASS Cornish Crab, Red Cabbage and Peanut 'Slaw', Charred Lime, Smoked Goats Curd	13
ROAST DUCK BREAST Spiced Oat and Treacle Cake, Roast Pumpkin, Toasted Seeds, Confit Leg, Pickled Mushrooms	12
SEARED HAND DIVED ORKNEY SCALLOPS Cep Mushroom and Parmesan Orzo, English Birch Syrup, Pernod Braised Celery	16
PORK AND CHORIZO PRESSING Celeriac and Kohlrabi, Mustard Seeds, Pickled Fennel	10

MAIN COURSES

AGED SCOTTISH SIRLOIN OF BEEF Oxtail Ravioli, Confit Egg Yolk, Beef Shin & Roots Hot Pot, Wild Mushroom Cream	33
ROAST ATLANTIC COD Crayfish and Spring Onion Cannelloni, Salsify, Trompette de la Mort, Crisp Squid	28
CORNISH TURBOT Saffron Poached Borlotti Beans, Miso Glazed Heritage Carrots, Coriander Yogurt	31
VENISON SADDLE Pickled Beetroot, Wood Sorrel, Crab Apple, Haunch and Juniper Sausage, Cocoa Nib Jus	30
CHEESE COURSE <i>(optional)</i> Truffled Waterloo, Roasted Fig	7

DESSERTS

DARK CHOCOLATE CHEESECAKE Brown Bread Ice Cream, Poached Cranberries, Hazelnuts	10
PEAR AND HONEY Pear and Yoghurt Parfait, Dill Sponge, Matfield Honey, Grappa Poached Pear, Pistachio	9
ROAST BANANA SOUFFLE Kalamansi Sorbet, Caramelized White Chocolate Sauce	12
CHEESES <i>(please ask for today's cheeses)</i> Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey	12

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)