

## STARTERS

Vegan	Roasted New Season Pumpkin & Pine Nut Soup <i>Chestnut Mushrooms, Truffle &amp; Onion Pissaladière</i>	11.90
WS	Hand Picked Dorset Crab Remoulade & Smoked Salmon Roulade <i>Hot Smoked Salmon &amp; Fresh Chive</i>	18.20
WS	Roasted Vermicelli Pasta & Native Lobster 'Fideua' <i>Ibérico Chorizo, Saffron &amp; Confit Tomatoes</i>	21.50
	Slow Cooked Loch Duart Scottish Salmon <i>Beetroot Tartare &amp; Pickled Vegetables, Yuzu Mayonnaise</i>	16.50
V	Smoked Burrata from Puglia & Heirloom Beetroot <i>Pink Grapefruit &amp; Catalan Smoked Almonds, Extra Virgin Olive Oil</i>	13.50
	Cheek of Spanish Black Pig Cooked in Rioja Wine <i>Fresh Pasta, Smoked Bacon, Mushrooms &amp; Baby Onions 'Burgundy Style'</i>	15.50
	Pan Roasted Les Landes Duck Liver <i>Globe Artichoke &amp; Hazelnut Vinaigrette Salad, Shimeji Mushrooms</i>	18.90
	'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet &amp; Sour Black Radish, Wholegrain Mustard Mouseline</i>	14.90
V	Seasonal Green Leaves & Garden Herb Salad <i>Black Truffle Vinaigrette, Grated Fresh Truffle</i>	11.90

## VEGETARIAN

V	Hand Rolled Fresh Pappardella, Grated Fresh Truffle <i>Seasonal Wild Mushrooms &amp; Parmesan Reggiano, Truffle Sauce</i>	24.50
Vegan	Oven Baked Globe Artichoke, Pine Nuts & Garden Herb Crust <i>Roasted Chervil Root &amp; Salsify, Artichoke and Vanilla Velouté</i>	23.50

## FISH & SHELLFISH

WF	Oven Roasted South Coast Wild Turbot <i>Casserole of Paimpol Beans, Mussels &amp; Courgette</i>	32.50
WF	Slow Cooked Line Caught Scottish Cod 'Rougaille' <i>Cornish Squid &amp; Fragrant Tomatoes, Grilled Ratte Potatoes &amp; Gem Lettuce</i>	26.50
	Poached Fillet of Organic Scottish Sea Trout, Sturia Baerii Caviar <i>Crushed New Season Potatoes, Leek &amp; Seaweed Butter, Ginger Beurre Blanc &amp; Oyster Leaf</i>	33.50

## POULTRY & MEAT

	Oven Roasted Free Range Chicken Leg Stuffed with Duck Foie Gras & Morels <i>Crushed Potatoes, Almonds, Sweetcorn &amp; Pickled Mushrooms, Madeira &amp; Black Olive Sauce</i>	26.50
	Roasted Black Iberian Pork Loin <i>Roasted Potato Gnocchi &amp; Pancetta, Braised Red Chicory, Pork &amp; Onion Sauce</i>	29.90
	Over Roasted Windsor Royal Park Venison Fillet & Shoulder Parmentier <i>Sand Carrots, Swede &amp; Cabbage, Caramelised Apple Purée, Venison Sauce</i>	32.50
	Oven Roasted Welsh Rack of Lamb & Chargrilled Belly - for two <i>Goat's Cheese Polenta &amp; Grilled Fennel, Caper and Raisin Purée, Lamb Jus</i>	31.50 per person
	Slow Cooked Short Rib of Black Angus Beef & Toasted Hazelnuts <i>New Season Potato, Bone Marrow &amp; Flat Parsley Salad, Red Wine Sauce</i>	32.50

## VEGETABLES & SALAD

	Wild Mushroom Fricassée	5.90
	Broccoli & Almonds	5.90
	Triple Cooked Chips	5.50
	Wilted Spinach	5.50
	Truffle Mashed Potatoes	7.50
	Seasonal Green Leaves & Herbs, Truffle Vinaigrette	5.90

V : Vegetarian

W S : Wild Shellfish

W F : Wild Fish

**Available Monday to Saturday 6.30pm to 10.30pm**

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.*

*A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*