

STARTERS

Vegan	Roasted New Season Pumpkin & Pine Nut Soup <i>Chestnut Mushrooms, Truffle & Onion Pissaladière</i>	11.90
WS	Hand Picked Dorset Crab Remoulade & Smoked Salmon Roulade <i>Hot Smoked Salmon & Fresh Chive</i>	18.20
WS	Roasted Vermicelli Pasta & Native Lobster 'Fideua' <i>Ibérico Chorizo, Saffron & Confit Tomatoes</i>	21.50
	Slow Cooked Dorset Char in Extra Virgin Olive Oil <i>Beetroot Tartare & Pickled Vegetables, Yuzu Mayonnaise</i>	16.50
v	Smoked Burrata from Puglia & Heirloom Beetroot <i>Pink Grapefruit & 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 & Baby Onions 'Burgundy Style'</i>	15.50
	Pan Roasted Les Landes Duck Liver <i>Globe Artichoke & Hazelnut Vinaigrette Salad, Shimeji Mushrooms</i>	18.90
	'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet & 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 & Parmesan Reggiano, Truffle Sauce</i>	24.50
Vegan	Oven Baked Globe Artichoke, Pine Nuts & Garden Herb Crust <i>Roasted Chervil Root & Salsify, Artichoke & Vanilla Velouté</i>	23.50

FISH & SHELLFISH

WF	Oven Roasted South Coast Wild Turbot <i>Casserole of Paimpol Beans, Mussels & Courgette</i>	32.50
WF	Pan Roasted Line Caught Scottish Cod, Pancetta & Toasted Seed Crust <i>Crushed Butternut Squash, Alsace Bacon Sauce</i>	26.50
	Poached Fillet of Organic Scottish Sea Trout, Sturia Baerii Caviar <i>Crushed New Season Potatoes, Leek & Seaweed Butter, Ginger Beurre Blanc & Oyster Leaf</i>	33.50

POULTRY & MEAT

	Oven Roasted Free Range Chicken Leg Stuffed with Duck Foie Gras & Morels <i>Mushroom Duxelle & Hispi Cabbage, Madeira Sauce</i>	26.50
	Roasted Black Iberian Pork Loin <i>Roasted Brussel Sprouts & Parsnips, Apple & Calvados Sauce</i>	29.90
	Oven Roasted Windsor Royal Park Venison Fillet & Shoulder Parmentier <i>Sand Carrots, Swede & Cabbage, Caramelised Apple Purée, Venison Sauce</i>	32.50
	Slow Cooked Shoulder of Milk Fed Lamb from The Pyrénées Mountains <i>Goat's Cheese Polenta & Grilled Fennel, Caper and Raisin Purée, Lamb Jus</i>	31.50 per person
	Slow Braised Short Rib of Black Angus Beef & Toasted Hazelnuts <i>Roasted Roscoff Onion & Salsify, Red Wine & Bone Marrow 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.