

## SAMPLE PRIX FIXE WEEKEND MENU

Three courses £42.50pp or three courses plus ½ bottle of pre-selected wine £49.50pp

### STARTERS

Roasted New Season Pumpkin & Pine Nut Soup (v)  
*Chestnut Mushrooms, Truffle & Onion Pissaladière*

Flame Grilled Line Caught Cornish Mackerel  
*Red Cabbage & Green Apple Salad, Raspberry Vinegar*

Windsor Royal Park Venison & Iberico Pork Terrine  
*Red Onion & Ginger Marmalade,  
Chargrilled Sourdough Bread*

Burrata from Puglia & Heirloom Beetroot (v)  
*Pink Grapefruit & Catalan Smoked Almonds,  
Extra Virgin Olive Oil*

Hand Picked Dorset Crab  
*Celeriac Rémoulade*

Slow Cooked Charolais Beef Cheek  
*Casarecce Pasta, Parsley & Red Wine Sauce*

### MAIN COURSES

Roasted Black Iberian Pork Loin  
*Roasted Brussel Sprouts & Parsnips, Apple & Calvados Sauce*

Slow Cooked Sea Bream in Extra Virgin Olive Oil  
*Leek & Carrot, Bouillabaisse Soup, Garlic & Miso Crouton*

Pan Roasted Cornish Cod,  
Crisp Pancetta & Pumpkin Seeds  
*Crushed Butternut Squash & Sage, Bacon Sauce*

Oven Roasted Corn Fed Chicken Breast  
*Mushroom Duxelle & Braised Hispi Cabbage, Madeira Sauce*

Hand Rolled Fresh Pappardella (v)  
*Seasonal Wild Mushrooms & Parmesan Reggiano,  
Truffle Sauce*

Slow Cooked Black Angus Short Rib of Beef  
*Roasted Roscoff Onion & Salsify,  
Red Wine Sauce & Bone Marrow Sauce*

### SIDE ORDERS

Triple Cooked Chips 5.50

Wild Mushroom Fricassée 5.90

Truffle Mashed Potatoes 7.50 | Spinach 5.90

Seasonal Green Leaves & Herbs, Truffle Vinaigrette 5.90

### DESSERTS

‘Clos Maggiore Caramelised Valrhona  
Chocolate Sensation’ (for two) - £10 supplement  
*Burnt Honey Ice Cream, Armagnac Jelly*

Baileys Crème Brûlée  
*‘Seville’ Orange & Cinnamon Financier*

Caramelised Conference Pear  
*Valrhona Chocolate Financier & Brazilian Tonka Bean Ice  
Cream*

European Artisan Cheeses - £ 6.90 supplement  
*Baked Biscuits & Quince Jelly*

Assortment of Ice Cream & Fruit Sorbet

Poached New Season Yorkshire Rhubarb  
*Granny Smith Apple Parfait & Greek Yogurt Sorbet*

*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.*