



## STARTERS

Spiced Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (VG)	13.00
Seared Yellowfin Tuna, Wasabi Avocado Puree, Sesame, Yuzu Ponzu Dressing	24.00
Steak Tartare, Pickled Onion, Chive Crumb, Smoked Dressing	18.50
Heritage Beetroot, Whipped Goat's Cheese, Salted Walnuts, Beetroot Sorbet (V)	16.50
Dorset Crab Tartlet, Brown Crab Custard, Elderflower, Lovage Emulsion	18.00
Rabbit, Ham Hock & Pistachio Terrine, Plum Chutney, Pickled Shallots	16.50
Orkney Scallops, Roasted Cauliflower Puree, Caper, Raisin, Coconut & Lemongrass	23.50

*Available Monday to Sunday*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*



## MAIN COURSES

Scottish Halibut, White Grapes, Romanesco, Cucumber, Seaweed Butter Sauce	37.00
Rhug Estate Venison Loin, Chestnut Puree, Conference Pear, Fresh Blackberry	40.00
Risotto of Winter Violino Pumpkin, Mascarpone, Pecorino, Toasted Seed Oil (V)	29.00
Herefordshire Grass Fed Fillet of Beef, Beef Fat Carrot, Cottage Pie, Peppercorn Sauce	49.50
Merryfield Duck Breast, Szechuan Pepper, Mandarin Orange, Rainbow Chard	38.00
Wild Turbot, Caramelised Celeriac Puree, Tempura of Cockles, Red Wine Vinaigrette	44.00
Baked Celeriac, Egg Yolk Gel, Toasted Hazelnuts, Black Truffle & Celeriac Sauce (V)	29.00

Fresh Black Winter Truffles – Supplement 13.00 gram  
*From the Mountains of Catalonia and Aragon (Spain)*

## SIDES

Truffle Mash Potato	8.50
Mixed Leaves, French Dressing	7.50
French Beans, Crispy Shallots	8.00
Carrots, Honey & Mustard	7.50

*Available Monday to Sunday*

*We respectfully require a minimum of one course per person when dining with us.  
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