

LUNCH AND DINNER

First Course

Veal sweetbreads, pickled artichokes, baby gem, house dressing, fermented potato flat bread

Tuna carpaccio, roasted foie gras, cep gourmande salad, burnt butter and balsamic reduction

Devon crab cannelloni, tomato fondue, morel velouté, sea aster, tempura samphire

Venison civet tortellini, savoy cabbage à la française, cranberry and game consommé

Glazed pigeon breast, sweetcorn textures, chanterelles, nut and seed cracker

Grilled scallops, roasted cauliflower, ratte potato, cep and truffle vinaigrette, crisp sea purslane

Cauliflower variations, dates, yoghurt, buckwheat, cacao nibs (V)

Wild mushroom ravioli, golden turnip, sauerkraut, pecorino and mushroom consommé (V)

Main Course

Stone bass, white bean purée, pickled artichoke, truffle and chicken jus

Scottish beef fillet, smoked marrow agnolotti, onion confit purée, cime di rapa, chive oil

Mallard breast and crisp leg bon bon, butternut squash, orange and rainbow kale

Assiette of wild boar, celeriac and swede gratin, swiss chard, grain mustard velouté

Roe deer fillet, braised haunch and beetroot presse, cavolo nero, pied bleu and red currant reduction

Peppered tuna, fennel risotto, cuttlefish, winkles and matelote sauce

Steamed pollock, squid tagliatelle, mouclade and shellfish ragout, salty fingers

Salt baked heritage beetroots, spiced puy lentils, cob nuts, stilton, pickled mustard seeds (V)

Roasted pumpkin gnocchi, goats curd, kalamata olives, sage (V)

Dessert

Jivara chocolate mousse, banana, salt caramel, malt ice cream and sesame tuile

Quince and cranberry crumble, muscovado ice cream

Pistachio soufflé, burnt butter ice cream (events under 25 people)

Manjari and salt caramel fondant, roasted pineapple sorbet

Toasted white chocolate, rhubarb textures, vanilla sablé, hay and bread ice cream

Roasted black figs, apple, gingerbread, goats curd

Lemon curd, nougat, sunflower tuile, burnt butter and hazelnut cake, lemon balm