

Winter 2009

<i>Smoked garlic velouté, braised shallot (v)</i>	£6.00
<i>Char-grilled native lobster, young leeks, smoked garlic velouté</i>	£13.50
<i>Roast breast of Bresse pigeon, thyme &amp; smoked salt crust, sweetcorn, fois gras</i>	£12.00
<i>House cured salmon, pickled cucumber, apple jelly, horseradish, wholemeal bread</i>	£9.00
<i>Orkney scallop, glazed pork belly, pickled cauliflower, prune purée</i>	£11.00

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*Pan fried halibut fillet, langoustine, leek, caramelised fennel, potato purée, tomato and langoustine essence* £21.00

*Aubrey Allen's char-grilled Aberdeen Angus beef fillet on the bone* £28.00

or  
*Boston steak for two, braised shin, celeriac purée, marrow bone, baby beetroot* £26.50  
per person

*Roast fillet of turbot, Cheshire smokehouse sweet black bacon, roast cauliflower, veal jus* £24.00  
£7.00  
with truffle supplement

*Whole roast Capesthorpe Hall partridge, wrapped in lardo a la minute, potato pancake, black pudding, bread sauce croquette, game jus* £19.00

*Cannelloni of leek with truffle, potato pancakes, celeriac purée, raisins, Armagnac, milk foam* £14.50

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*Set tonka bean duck egg custard, raisins, Armagnac, milk foam* £7.00

*Pistachio & Almond tart, chocolate delice, hot cherry jublée* £8.00

*Molasses roasted pear, brioche French toast, Mayflower apiaries honeycomb,  
vanilla ice cream* £7.00

*British & European cheese board, homemade biscuits, sourdough,  
truffle honey, quince* 3 cheese £6.00

6 cheese £8.00

7 cheese £10.00