

2 Courses £28 / 3 Courses £33

Amuse Bouche

House Bread & Butters

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Cream of Chestnuts, Roasted Pink Fir Potatoes, Pine Needle Oil

Monkfish, Confit Jerusalem Artichokes, Clams, Sea Vegetables

Wild Mushroom Tortellini, Whipped Burrata, Radicchio Tardivo & Castelfranco

Pressed Lamb Shoulder, Salt Baked Turnips, Cucumber, Flower Marie

Marinated Salmon, Medley of Beetroots, Dill & Horseradish, Keta Caviar

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Delica Pumpkin Risotto, Candied Chestnuts, Tarragon Oil, Black Truffle

Cornish Cod, Clams, Salsify, Iberico Ham Sauce

Confit Pork Belly, Roasted Shoulder, Turnip Tops, Bramley Apple

Stuffed Guinea Fowl Supreme, Yellow Chanterelles, Kalettes, Game Jus

Surrey Farm Feather Blade, Braised Ox Cheek, Smoked Onion Puree, Savoy Cabbage

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Sautéed Seasonal Greens £3 Rosemary & Garlic New Potatoes £3

Roasted Heritage Carrots £3

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Dark Chocolate & Cointreau Tart, Orange Macaron, Almond Sorbet

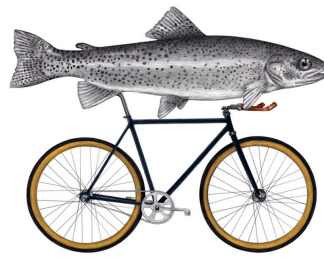
Catalan Cream, Assiette Of Apples, Cinnamon

Arabica Coffee Cremeaux, Hazelnut Praline, Tiramisu Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes

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Petit Fours



## Selection of Artisan Cheeses

*Served with Traditional Garnishes*

### Wookey Hole Cave Cheddar

*Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.*

*A mix of earthy, creamy & farmy aroma with sweet and salty notes.*

*Pasteurised, Vegetarian*

### Blue Monday No. 7 by Alex James

*Made for former Blur bass player Alex James, who named it after his favorite New Order Song.*

*Superbly complex cheese, rich, buttery with a lovely spicy hint.*

*Pasteurised.*

### Rosary Goat Ash

*Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.*

*Pasteurised, Vegetarian*

### Cotswold Organic Brie

*Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.*

*Pasteurised, Vegetarian*

## Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

## Chimney Fire Coffee - £2 / £2.5