

A la Carte

SNAILS

Braised Herefordshire snails, parsley panna cotta,
croutes, bone marrow beignets and sorrel

GOAT'S CHEESE

Ragstone goat's cheese mousse, beetroot, "autumn bliss" raspberries,
balsamic jelly, pain d'épice, hazelnut dressing

PIGEON

Local wood pigeon carpaccio, foie gras terrine,
mango salsa, sesame and coriander

CRAB

Cornish crab risotto, barbequed spring onions,
chervil jelly and fresh autumn truffle



RABBIT

Boned and rolled local rabbit saddle, smoked bacon,
caramelised celery, raisins, capers and citrus marmalade

VENISON

Mortimer Forest venison haunch, whimberry jam,
parsnips with parmesan, lime and honey, bitter chocolate sauce

HALIBUT

Pan fried halibut fillet, braised Herefordshire oxtail, sauerkraut, cep velouté

SUCKLING PIG

“Bryn Derw Farm” suckling pig tasting plate,
confit potatoes, savoy cabbage, star-anise roasted plums

WHIMBERRY

Yoghurt panna cotta, whimberry poached pear,
caramelised clafoutis, crystalised almonds

CARROT

Carrot cake, iced honey and orange parfait,
orange and vanilla purée, coriander cress, carrot spaghetti

RED WINE

Red wine soufflé, blackberries, crème de mure, yoghurt sorbet and sorrel

CHERRY

Dark chocolate torte, salted caramel jelly, lime curd, local cherries, cobnut praline

CHEESE

Selection of British & French cheeses from the trolley
served with raisin, walnut and apricot bread, crackers, jellies and chutneys

As an additional course, £10 supplement

SAVOURY COURSE

Burnt leek fondue and Snowdonia cheddar tart,
smoked tomato, balsamic vinegar, rocket salad

As an additional course, £12.50 supplement

TWO COURSES £54

THREE COURSES £60

A discretionary 12.5% service charge will be added to your final bill