

Gourmand

CHEF'S APPETISER



PIGEON

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



GOAT'S CHEESE

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



HALIBUT

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



VENISON

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



CHEESE

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

£10 supplement



CHEF'S PRE DESSERT



CHERRY

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

£65 PER PERSON

Sommelier's recommended pairings

Wine selection 1 £40 Wine selection 2 £60 Fruit blends £20

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