



## Wednesday 8th December

### SNACKS

Chorizo £5

Sourdough, Jersey butter £5

Middle White shoulder croquettes, pickled walnut mayonnaise £5

Smoked cod's roe, walnuts and chicory £8

Mangalitza black pudding, burnt apple puree £11

Chicken liver and foie gras parfait, winter truffle £16

Buttermilk fried quail, fermented chilli, fennel £15

Brixham turbot - head and collar £20 | spine £17

White truffle, burrata £35

### STARTERS

Pastrami cured salmon, fine herbs, horseradish, creme fraiche £12

Delica pumpkin soup, seeds, almonds, oats £12

Guinea fowl, foie gras and cranberry terrine, pear and saffron chutney £16

Yorkshire mallard, peach ketchup, parsnip, Tardivo, dripping breadcrumbs £14

### MAINS

Brixham turbot, smoked butter sauce, Exmoor caviar £38

Fallow deer, turnip, black truffle sauce, bacon bread and chestnut £36

Celeriac and Gruyere Dauphinoise pie, wild mushroom sauce £22

White truffle risotto £45

### STEAKS AND CHOPS

Swaledale Barnsley 400g £34

Oxford Sandy Black 400g £36

Belted Galloway sirloin 400g £48

Hereford bone-in ribeye 800g £80 | 1kg £100

### SIDES

Confit potatoes £6.50

Brussel sprouts, bacon and chestnuts £6.50

### DESSERT

New season Capezzana olive oil ice cream £10

Black Forest Gateau £10

Drunken pecan tart, clementine ice cream £10

Selection of cheeses, crab apple jelly £14