

## Menu du Jour

Smoked potato velouté & duxelle of ceps

Ham hock en gelée, sweet mustard, gherkins & breakfast radish

Mackerel tartar, rilette of mackerel, tomato jelly & Avruga

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Risotto of Violino pumpkin, mozzarella & sage

Roasted partridge breast, toasted pearl barley, sweetcorn agnolotti  
& game bouillon

Fillet of sea bream, ragout of haricot blanc & Morteau sausage,  
baby artichoke & bordelaise shallots

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Greengage clafoutis & marzipan ice cream

Liquorice pannacotta, tangerine jelly & brioche crouton

Selection of seasonal cheese

2 courses at £19.50

3 courses at £25

3 courses, half a bottle of wine, water and coffee at £39.50

*Head Chef André Garrett MCA*

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.  
For our guests with dietary requirements or food allergies please ask for the manager  
who will advise on the ingredients used within this menu