

## STARTERS

### **Waldorf Tartlet v 12**

raisin, celery, apple  
chicory salad, candied walnuts  
pastry tart case

### **Onion Consommé v 14**

Roast onion consommé  
smoked cheese foam  
caramelized onions

### **Cured salmon 18**

Citrus cured salmon, apple dashi  
radish, fresh granny smith

### **Ravioli 20**

Charcoal pasta, shellfish mousse  
Cornish crab, tarragon  
sauce Americane

### **Duck Liver Parfait 16**

Duck liver parfait, toasted brioche  
grape & onion chutney  
herb salad

## MAINS

### **Beef 36**

Aged beef, Jerusalem artichoke  
king oyster mushroom  
Smoked bone marrow, beef jus

### **Norfolk Chicken 30**

Breast, stuffed leg, parsnip  
pickled walnut, cabbage fondue  
cream chicken jus

### **Cod 30**

Rolled loin, roast bone sauce  
super green spinach  
lemon & fennel tuille

### **Halibut 34**

BBQ tail, kohlrabi & apple  
duo of sauces, ver jus gel  
herbs

### **Agnolotti v 26**

Wild mushroom & ricotta  
Homemade pasta, truffle butter emulsion  
chives & toasted crumb

## DESSERTS

### **Crème Brûlée 12**

Mixed spice, fig gel  
sliced fresh figs, almond puree  
candied almonds

### **Souffle du Jour 14**

Souffle of the day  
served with ice cream

### **Choux 12**

Choux bun, Tonka diplomat cream  
salted caramel ice cream  
vanilla sauce

### **Cheese Board 17**

Selection of 5 European cheeses  
seasonal chutney  
biscuits

### **Sorbet Selection 9**

Selection of seasonal sorbets  
biscuit tuille

## SIDES

### **Pomme Puree 8**

Cream & butter

### **Braised Red Cabbage 6**

Red wine, winter spice

### **Kitchen Garden Vegetables 6**

Butter emulsion

