



MENU DU JOUR

STARTER

Chicken broth, shredded smoked chicken, flat parsley

2010 Pinot Grigio delle Venezie, Italy £5.75

Terrine of foie gras and poached ham hock, chanterelles, quince purée

2009 Riesling, Reichsgraf von Kesselstatt, Germany £8.90

Belgian endive salad, Fourme d'Ambert cheese, salted caramel walnuts

2010 Viognier, Esprit de Serame, vin de pays d'Oc, France £6.25

MAIN

Risotto of chanterelle mushrooms, roast pumpkin, pumpkin seed oil

2009 Bourgogne Chardonnay, Les Ursulines, J.C. Boisset £9.30

Slow cooked daube of beef, smoked bacon, button mushrooms, celeriac purée

2008 Nova Safra Pinhal da Torre, Ribatejo £5.10

Plancha cooked mackerel salad, French beans, citrus croutons

2011, Bon Vallon Chardonnay, De Wetshof, Robetson, SA £6.50

Mixed leaf salad from
Secrett's farm with pinenuts

£4.00

New potatoes with grated
pecorino cheese

£2.50

French Beans with
almonds & shallots

£3.00

DESSERT

Slow cooked rice pudding, poached Secrett's farm plums

Iles flottantes, pink praline, creme Anglaise

Saint Nectaire cheese, fruit & nut bread, chilled grapes

2 COURSES £22.00

3 COURSES £25.00

Head Chef Allan Pickett

20% VAT included. 12.5% discretionary service charge will be added
This is a sample menu and subject to change.