

# APRIL

## *Menu du Jour*

### STARTERS

#### **Lord Lurgan's Duck Consomme**

*Celery, Leek, Carrot, Crispy Duck Cannelloni*

#### **New Season White Asparagus**

*Wild Garlic Butter*

#### **Hereford Beef Tartare**

*Oyster Cream, Shallots*

#### **Secret Smokehouse Salmon**

*Watercress Crème Fraîche, Brioche Crisps*

#### **Wild King Prawn and Brown Crab Raviolo (+£17supp)**

*Bisque, Pickled Fennel*

### MAIN COURSES

#### **Hand Cut House Tagliatelle**

*Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan*

#### **Roast Sea Trout**

*Grelot Onion, Cured Egg Yolk*

#### **Omelette aux Escargots**

*Dorset Snails, Wild Garlic, Spinach, Belper Knolle Cheese*

#### **Beer Braised Ox Cheek**

*BBQ Coffee Carrots, Kalettes, Bone Marrow Crumbs*

#### **Roasted Guinea Fowl**

*Pearl Barley, 'Nduja, Cavolo Nero*

#### **Irish Herford Beef Tournedos(+£28supp)**

### SEASONAL SIDES £8

*Hand Cut Chips - Creamed Spinach*

*Green Salad - La Ratte Mash*

### DESSERT & CHEESE

#### **Chocolate Delice**

*Spot Whiskey Ice Cream, Lapsang Souchong Soaked Rasins*

#### **Steamed Marmalade Pudding**

*Vanilla, Custard*

#### **A Selection of Sorbets**

*Pear & Bourbon, Blood Orange*

#### **Colston Bassett Stilton (+£9 supp)**

*Celery, Grapes, Fruit Chutney, Crackers*

TWO COURSES £34 | THREE COURSES £38

INDIVIDUAL WINE PAIRING £38

*For food allergies and intolerances please alert your server. Prices are VAT inclusive.*



*Game may include lead shot. A discretionary 15% service charge will be*