****

**DINNER**

**Sample Menu**

**Starters**

Delica pumpkin velouté, sage beurre noisette and Galotyri cheese

Smoked mackerel rillettes, crisp lavosh, pickled cucumber, lemon and dill

Thinly sliced rare roast beef, truffle cream, fine beans, crisp galettes and roasting juices

Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger, sesame and coriander

Salmon sashimi with pickled rhubarb dressing, white soy, crème fraiche and pistachios

Rabbit raviolo with white onion velouté, wild garlic, trompettes and pancetta

**Mains**

Stone bass, St Austell bay mussels, white asparagus, leek hearts, crème fraiche and chives

White asparagus, dauphinoise croquettes, trompettes, Jerusalem artichoke purée and wild garlic

Crisp sea bream, baby potatoes, artichokes, piquillo peppers, sprouting broccoli and Ortiz anchovies

Venison loin, creamed potatoes, roasted beets, pancetta, cavolo nero and peppercorn sauce (+£10.50)

Roasted poussin, chorizo croustillant, Jerusalem artichoke, trompettes, spelt and roasting juices

Suffolk pork presa, celeriac purée, baby lou potatoes, apple, sauce charcutière and crackling

**Desserts**

Passionfruit souffle with white chocolate ice cream

Chocolate, peanut and salted caramel delice with banana ice cream

Vanilla and honey custard, Yorkshire rhubarb, caramelised wafer, ginger and pistachios

Pineapple carpaccio, coconut yoghurt sorbet, lime, mint and chilli

Apple tarte tatin with calvados ice cream (to share)

La Fromagerie seasonal cheese plate (+£7.50)

**Three Courses £82.50**

Coffee: £5.50. Mineral water: £4.50. Filtered water: complimentary

An optional 12.5% service charge will be added to your bill.

**Food allergies and intolerances:**

**Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food**

**intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.**