

February

First

Trinity Beef Tartare *5 Supp*

Scallop Crudo, Ajo Blanco, Grapes and Tarragon

Tuna Ceviche, Meat Radish, Winter Citrus and Pistachio

Galantine 'de Campagne', Passe Crassane Pear and Cornichon

A Tartlet of 36 Month Parmesan, Winter Bitter Leaves and Walnut

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Second

Boudin Blanc Gourmand, Jus Vinaigrette

Doppio Agnolotti, Delica Pumpkin, Cep and Chestnut

Pot Roast Quail, Celeriac and Potato Dumpling, Lovage

Warm Semi Smoked Salmon, Beurre Blanc, Dulse and Cucumber

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Third

Cornish Monkfish, Vadouvan Spices, Crab and Cauliflower

Roast Loin of Rose Veal, Fondant Parsnip, Quince, Morel *5 Supp*

Spiced Anjou Pigeon, Sand Carrot, Duck Liver, Whipped Haricot Bean

Roast Fosse Meadow Chicken, Smoked Sausage, Agen Prune and Black Truffle

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Fourth

Salted Caramel Custard Tart

Clapham Honey Souffle, Beeswax Ice Cream

Piedmont Hazelnut Religieuse, Praline and Milk Ice Cream

Millefeuille of Yorkshire Rhubarb, White Chocolate, Stem Ginger and Vanilla

A Selection of Seasonal Cheese, Baguette and House Chutney

*as an extra course 10*

Dinner 4 Courses 140

Whitehole Springs Still and Sparkling Water 5