



Starters

Mangalitza Pork Terrine

celeriac remoulade, cornichons, single malt whiskey marinated prunes £13

Homemade Black Pudding

orkney scallop, roasted apple purée, pickled turnip £17

Confit Salmon

roasted beetroot, smoked potato & bitter leaf salad with candied walnuts £14

Spiced Delica Pumpkin Soup

crème fraîche, toasted seeds £10

Mains

Cornish Coast Wild Seabass with Sauce Maltaise

tenderstem with toasted pine nuts, grapefruit segments, spinach & broccoli purée, potato rösti £32

Poached John Dory

vegetable escabeche with bouillabaisse £28

Roasted Crown of Audley End Estate Partridge

confit leg croquette, caramelised cauliflower purée, salt baked celeriac, raisin & brown butter jus £30

Roasted Fallow Deer with Sauce Grand Veneur

pommes boulangère, jerusalem artichoke purée, braised radicchio with orange & sherry glaze £35

Sides

Roasted Cyllinda Beetroot, Roquefort, Toasted Seeds £7

Buttered Seasonal Greens - Cavalo Nero & Autumn Cabbage £6

Pomme Dauphine £5