



## **Starters**

### **Mangalitza Pork Terrine**

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

### **Smoked Magret de Canard Prosciutto**

*chard celeriac carpaccio, hazelnut dressing, fresh thyme £16*

### **Confit Salmon**

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

### **Spiced Delica Pumpkin Soup**

*crème fraîche, chive oil & toasted seeds £10*

## **Mains**

### **Pan Roasted Cornish Cod**

*St Austell Bay mussels, samphire, celeriac & fennel, granny smith apple with mouclade sauce £30*

### **Roasted Crown of Audley End Estate Partridge**

*confit leg croquette, caramelised cauliflower purée, poached salsify, raisin & brown butter jus £30*

### **Slow Braised Venison**

*mashed potato, fried wild mushrooms, creamed savoy cabbage with sauce grand veneur £28*

## **Sides**

*Roasted Brussels Sprouts with Pancetta & Chestnuts £5*

*Braised Red Cabbage with Cranberries & Port £5*