



Snacks For the Table £4pp
Sourdough Bread & Salted Cultured Butter & Nocellara Olives

Starters

Venison Scotch Egg

mushroom ketchup, coleslaw & mustard frill salad £10

Salmon Tatare

roasted beetroot, hass avocado, coriander oil, preserved lemon, nori cracker £12

Smoked Duck Prosciutto

charred celeriac carpaccio dressed in hazelnut & balsamic dressing, fresh thyme £14

Spiced Delica Pumpkin Soup

crème fraîche, chive oil & toasted seeds £10

Mains

Poached Cornish Cod

fennel à la grecque, olives, grilled feta, fregola, café de Paris butter £34

Pan Roasted Bream

iberiko tomato concasse, spinach, rouille with bouillabaisse broth £29

Audley End Venison

pomme purée, creamed savoy cabbage, sautéed oyster mushrooms, sauce grand veneur £32

Chicken Breast

parmigiano potato gnocchi, january cabbage, bagna cauda with anchovy croutons & chicken jus £28

Sides £5 each

Roasted delica pumpkin with sage butter | Winter greens with garlic & chive dressing

Pomme frites | Pomme Purée