



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

## **Starters**

### **Burrata**

*ortiz anchovies, pan con tomate, verdemanda, crispy capers £15*

### **Salmon Tatare**

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

### **Smoked Duck Prosciutto**

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

### **Venison Scotch Egg**

*mushroom ketchup, coleslaw & mustard frill salad £10*

## **Mains**

### **Cornish Cod Loin**

*fennel à la grecque, nocellara olives, grilled feta, fregola, café de Paris butter £30*

### **Gilt-head Bream**

*iberiko tomato concasse, spinach, rouille with bouillabaisse broth £27*

### **Audley End Venison**

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

### **Sutton Hoo Chicken Breast**

*parmigiano gnocchi, winter cabbage, bagna cauda, anchovy croutons & chicken jus £28*

## **Sides £5 each**

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

*Pomme frites | Pomme Purée*