

CHAPTER ONE

MENU DU JOUR

WEDNESDAY 6TH MARCH 2019

THREE COURSES £24.95

Velouté of Leek & Potato (v)

Pressed Terrine of Chicken,
Mushroom & Wild Garlic with Sauce Gribiche

Butternut Arancini, Parma Ham & Garlic Mayonnaise



Crispy Belly of Pork
Savoy Cabbage, Apple Purée & Pork Jus

Pan-Fried Salmon
Etuvé of Leek, Parmentier Potatoes & Brown Shrimps

Josper Grilled Jerusalem Artichoke with Poached Hens Egg
Treviso, Smoked Mayonnaise & Hazlenut Dressing



Buttermilk Pannacotta
Sesame Granola & Green Apple Sorbet

Warm Pistachio Frangipane, Rhubarb Compote
Ginger Crumble & Yoghurt Sorbet

Selection of Three Cheeses (Supp £3.00)
(Please Note All Our Cheeses Are Unpasteurised)



*All prices include VAT. A 12.5% Optional gratuity will be added to your bill.
Whilst every effort is made to be extremely careful, it is with regret that we can not guarantee
any of our dishes to be free of nut traces. Should you have a food allergy of any kind..
Please mention to the waiting staff.*