

SAMPLE MENU

TO DRINK

BLOODY MARY...£12 / VIRGIN MARY...£10

STARTERS

WHITE BEAN & BLACK CABBAGE SOUP crisp Jerusalem artichoke
BAKED SALSIFY parmesan, anchoiade & spinach
RAW BEEF lardo, bone marrow (add black truffle...£10)
WILD BOAR AND PRUNE TERRINE pickled cucumber

MAINS

JERUSALEM ARTICHOKE SALAD delica pumpkin, roscoff onion, sage CONFIT TROUT confit potatoes, asparagus, sherry butter sauce ROAST VENISON LOIN AND FAGGOT parsnip, wild garlic, morel

AGED HEREFORD RUMP OF BEEF roast potatoes, carrot, cauliflower cheese,

Yorkshire pudding (add black truffle...£10)

DESSERTS

RUM BABA rhubarb, almond

HAZELNUT CHOUX BUN chocolate sauce

CHOCOLATE CREMEUX cocoa nib, coffee ice

HOME-MADE ICES vanilla, coffee, date/pineapple, clementine, chocolate

CHEESE quince, oat crackers

TWO COURSES...£36 / THREE COURSES...£42

THERECTORY