

14th February 2024

£75 PER PERSON

BREAD	Sun-blushed tomato and Gordal olive focaccia
STARTER	French onion soup truffled cheese toastie
	Curried chicken leg spring roll cherry hot sauce, cabbage and sesame salad
	Gin-cured chalk stream sea trout yoghurt, frisse, pomelo, pink peppercorn
MAIN COURSE	Halibut fillet rolled hispi cabbage, Champagne and caviar sauce
	$Roasted\ duck\ breast\\ choux\ farci,\ chestnut\ puree,\ pickled\ rhubarb\ and\ duck\ fat\ jus\ gras$
	Shallot tarte Tatin comté custard, fresh truffle
TO SHARE	Chateaubriand truffle and parmesan chips, béarnaise sauce, tenderstem broccoli Limited number, please reserve in advance
DESSERT	Tiramisu
	Paris-Brest mango compote, passion fruit, kaffir lime leaf creme fraiche
	Fig upside down cake Baron Bigod, walnuts
SWEET	Raspberry pâte de fruit