

# Autumn A La Carte

## STARTER

Seasonal wild mushrooms & truffle soup Crème fraîche & freshly baked truffle brioche (V)	£9.50
Crisp goat cheese stuffed with semi dried figs in angel hair Lettuce & chargrilled artichokes salad, smoked duck ham & pecan nuts vinaigrette (V option)	£11.00
Slow cooked & chargrilled Dorset octopus Warm spring onion, heirloom beetroot, feta cheese & toasted spiced hazelnut dukkah	£12.00
Ballotine of spring chicken stuffed with duck liver and morel Pickled autumn vegetable and mushroom, truffle vinaigrette & croutons	£11.00
Homemade Scottish salmon gravlax & horseradish cream Beetroot tartare & freshly baked soda bread	£12.50

## MAIN COURSE

Hand rolled fresh pappardelle pasta & Périgord truffle sauce Seasonal wild mushrooms & grated aged parmesan (V) (VG option)	£23.50
Pan roasted line caught Cornish Cod, roasted vermicelli pasta & Spanish chorizo Confit red peppers & mussels casserole, chorizo sauce	£24.00
Pan roasted stone bass fillet Etuvé of autumn vegetable, Noilly Prat & fish velouté	£25.00
Oven roasted Windsor royal park venison fillet & slow cooked shoulder croquette Celery, blackberry & pecan nuts salsa, baked sand carrots, Braeburn apple & calvados puree, venison sauce	£29.00
Slow cooked Hereford beef feather blade, Hazelnut & crispy shallots pangritata Crushed ratte potatoes & bone marrow, beef & full-bodied red wine sauce	£25.00

## SIDES

Triple cooked chips	£5.00
Truffle mashed potatoes	£6.00
Broccoli and almond	£5.00
Young leave salad & black truffle vinaigrette	£5.00

## DESSERT

Baked Tahiti vanilla cheesecake Marinated fresh blueberries	£9.50
Warm orange, extra virgin olive oil & grand Marnier cake Whipped light orange blossom & mascarpone cream	£9.50
Frozen Valrhona chocolate, cranberries & Armagnac parfait Isigny crème fraîche	£10.00
Soft banana, muscovado sugar & buttermilk cake Aged Plantation Rum & raisin ice cream	£9.50
Selection of artisan cheeses Hand baked biscuits & chutney	£11.50