

Mains

Slow Roast Anjou Pigeon Breast, Olive Oil Cake, Kirsch Black Cherries, & Peruvian Black Chocolate Ganache.

Home Smoked Wild Duck Breast Set In A Malgre Jelly With Dehydrated Raspberry Salad And A Red Wine Foam.

Poached Foie Gras Wrapped In Confit Duck With Warm Yuzu Jelly & Hazelnut Biscotti.

Sweet Crispy Beef With Chicken Consommé, Pork Dumplings & Sesame Spaghetti.

Seared Scallops Served With Chorizo Ravioli & Soft Pheasant Egg Yolk.

Roast Quail With Pancetta Biscuit, Crispy Quails Egg, Savoy Cabbage And Pigs Cheek Millefeuille.

Slow Cooked Veal Noisette, Veal Sweetbreads, Celeriac Remoulade, Aioli Coated Green Beans Served With A Port Reduction.

Red Wine Poached Turbot, Salsify, Purple Sprouting Broccoli & Poaching Juice.

Pot Roasted Monkfish, Honey Roast Ham Tortellini, Braised Onions & Sauté Cos Lettuce Smoked Haddock Air.