

## **SAMPLE MENU**

### **STARTERS**

#### **Soup 6.75**

**Crown prince pumpkin veloute, roasted, feta cheese mousse, granola**

#### **Rabbit & Foie 16.00**

**Ballotine, plum, violet mustard, pistachio**

#### **Beef Carpaccio 9.00**

**Truffle, parmesan, sweet balsamic, horizon farm leaves, sour-dough croûton**

#### **Cured Mackerel 12.00**

**Ginger pickle, sloe's, compressed cucumber, pear, horseradish**

#### **Beetroot & Goats Cheese 9.00**

**Baby beets, pickled, raspberry vinegar puree, goats curd, preserved lemon, candied hazelnuts**

### **MAIN COURSES**

#### **Beef, Onion & Mushroom 34.00**

**Angus beef fillet, smoked potato cream, pickled girolles, roasted shallot, onion crumble, hazelnut**

#### **Roasted Cod Fillet 24.00**

**Smoked bacala, red pepper, roasted fig, iberico ham, celery**

#### **Chestnut & Truffle Agnolotti 23.00**

**Celeriac cream, hazelnut oil, shaved parmesan**

#### **All The Duck 29.00**

**Roasted breast, leg in the egg, wing croquette, stock glazed barley, creamed celeriac**

### **SIDES**

**Fries (g/f) (d/f) (v) 3.50**

**Curried cauliflower 4.00 (g/f) (v) (a/d/f)**

**Side salad 4.50 (v)**

**Creamed potatoes (g/f) (v) 4.00**