

# A LA CARTTE MENU



## STARTERS

### Cured mackerel 10

Burrata cheese, grapefruit and horseradish

### Galician octopus 11

Iberico ham, black rice on squid ink aioli and smoked almond

### Salmon tartare 10

Soft quail egg, beetroot purée, rye bread crumble and dashi

### Wild boar terrine 11

Pumpkin chutney, homemade prune-brioche bun and watercress

### Tunworth cheese crispy ravioli 9

Pickled walnut gel, grilled Treviso radicchio and autumn salad

### Chef's patch salad 8

Texture of seasonal vegetables with hazelnut dressing

## PASTA & RICE

### Mushroom risotto 10/14

Seasonal mushroom, chestnut and salsa verde

### Seafood stracci 12/22

Pan-fried seafood, sundried tomato & preserved lemon

### Home-made duck tortelli 11/19

Pan-fried liver, parsnip cream, cocoa nibs

### C&B gnocchi 11/20

Pork rib ragout, hand-picked crab, radishes & crackling

## MAINS

### Grilled sirloin 27

Glazed liver, charred shallot, celeriac and lemon purée

### Pan-fried venison 25

Pastille, salsify purée and Brussels sprouts and currant sauce

### Roasted chicken 24

Fresh black truffle & smoked chicken pie, charred baby lettuce and tarragon sauce

### Glazed halibut 25

Argentinian prawns, roasted cauliflower, braised fennel and lime

### Pan-fried stone bass 24

Mussels, crispy polenta, Jerusalem artichoke and grapes

### Rib of beef 750g (for two to share) 68

Lyonnais potatoes, hand-cut chips, seasonal greens, peppercorn and red wine sauce

## SIDES 3

Seasonal vegetables | Mixed leaf salad | Green beans with smoked almonds |  
Hand-cut chips | Chili & garlic kale | Maple-glazed carrots with caraway seeds

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.