

the MENU

STARTERS

foie gras & duck pate en croute, sauternes & pear chutney
heirloom beet salad, perroche goats cheese, hazelnuts & blood orange

MAIN COURSE

dry aged rib of angus beef, roasted stuffed roscoff onions & Truffle Jus
roasted delicata pumpkin, crispy sage, pine nuts & ricotta

Sides

crispy confit potatoes
asparagus salad with sauce gribiche
petit pois, morels, wild garlic & vin jeune

DESSERT

dark chocolate & salted caramel tart, Chantilly cream
peach & cherry crumble with pistachio custard