

## Cerise Menu

|  |   |       |        |   |
|--|---|-------|--------|---|
|  | Cream of white bean soup, infused with truffle (v)                            |       | £6.00  |   |
|  | Doubled baked goats cheese soufflé, sherry & walnut vinaigrette (v)           |       | £6.50  |   |
|  | Carpaccio of peppered tuna, celeriac & citrus salad                           | £7.00 |        | Oak   |
|  | smoked salmon, shallot & caper relish, rye bread                              | £7.50 |        |   |
|  | Pressed terrine of ham, duck & chicken, pickled winter vegetables             |       | £8.50  |   |
|  | Hot foie gras escalope, date & pear jus, toasted brioche                      |       | £9.50  |   |
|  | Slithers of smoked ham, poached pear, Barkham blue cheese & hazelnut oil      |       | £9.50  |   |
|  | Seared curried Scallops, dhal puree, lime leaf & coriander cream              |       | £10.50 |   |
|  | Spinach & goats cheese raviolis, shallot & bitter leaves (v)                  | £7.00 |        | £11.00  |
|  | Moules, lemongrass, coconut & basil   |       | £7.75  | £13.50  |
|  | Risotto of butternut squash, roast quail & sage beignet                       | £8.00 |        | £13.50  |
|  | Ravioli of pumpkin, sage & raisins, glazed salsify (v)                        |       | £13.50 |   |
|  | Slow cooked shank of lamb, garlic mash potato, barley & rosemary jus          |       | £14.50 |   |
|  | Roast monkfish tail, crisp pork belly, butterbeans, bacon & truffle           |       | £15.50 |   |
|  | Peppered duck breast, wilted cabbage, braised duck faggot & simple jus        |       | £15.50 |   |
|  | Baked seabass, roasted crosnes, sauté black cabbage, thyme jus                |       | £17.50 |   |
|  | Roast loin of venison, root vegetable gratin, venison pithivier & juniper jus |       | £18.50 |   |
|  | Veal noisette, parsnip puree, veal sweet breads & wild mushrooms              |       | £18.50 |   |
|  | Roast skate wing, lobster & shrimp tortellini, lobster emulsion               |       | £18.50 |   |
|  | Grilled Dover sole, cabbage & bacon ball, caper & gerkin jus                  |       | £20.00 |   |
|  | Braised red cabbage   | £3.00 |        | Rosemary roast new potatoes   |
|  | Chicory & walnut salad  | £3.00 |        | Home cut chips  |
|  | Green salad   | £3.00 |        | Honey roasted parsnips  |
|  | Cheese with grape chutney, breads & biscuits, fruit & celery                  |       | £8.25  |   |
|  | Thyme crème caramel, apple & cranberry jelly                                  |       | £6.50  |   |
|  | Egg custard tart, cinnamon dough nuts, milk ice cream                         |       | £6.50  |   |
|  | Iced hazelnut & orange parfait, orange curd, ginger ice cream                 |       | £6.50  |   |
|  | Baked chocolate & coffee fondant, chocolate ice cream                         |       | £6.50  |   |
|  | Salad of red wine poached pear, dark chocolate & walnut                       |       | £6.50  |   |
| Red onion & balsamic tarte tatin, goat's chesse cream, soft leaf salad |   |       |        |   |
| £7.00  |   |       |        | Roast halibut, poached clams & cockles, slow cooked lentils & purple sprouting broccoli |
|  |   |       |        | £15.00  |
|  |   |       |        | Tonka bean creme brulee, almond biscotti  |
|  |   |       |        | £6.50   |
| Roast partridge, truffled Polenta, saute wild mushrooms & simple jus   |   |       |        |   |
| £14.50   |   |       |        |   |