LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

FINE DINING

Autumn & Winter

When the evenings draw in, we want food that warms you up. This menu leans into the richness of the colder months, with game, roots, orchard fruit and gentle spice, finished with the finesse you would expect from a top restaurant.

AUTUMN AND WINTER (OCTOBER TO FEBRUARY)

TO BEGIN

Roast Pumpkin

small cup of pumpkin soup, brown butter, toasted pumpkin seeds

STARTER

Salt-Baked Celeriac

roasted wild mushrooms, toasted hazelnuts, parsley, rich mushroom broth

MAIN *choice of*

Loin of Venison

slow-cooked beetroot, blackberries, chestnut, red wine and juniper sauce

Roast Hake

cauliflower, brown shrimp, golden raisins and capers, brown butter

DESSERT

Spiced Pear Tatin

caramelised Comice pear, salted caramel, vanilla ice cream

WITH COFFEE

Petit Fours

warm cinnamon doughnuts, dark chocolate and stem ginger truffles

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.