

STARTERS 17

Steamed pigeon, cherry broth and mustard

Cured red mullet, confit tomato and bouillabaisse

Langoustine, ajwain, smoked cauliflower and venison carpaccio

MAINS 37

Poached cod, Wye Valley asparagus and morels

Braised flank of beef, Txogitxu tartare and choucroute

Cured Goosnargh duck breast, watercress, turnip and truffle

Belted Galloway Rib-eye 285 grams

Belted Galloway fillet 225 grams

Txogitxu sirloin (Recommended to be served rare) 225 grams

DESSERTS 7.50

Please choose a dessert from our tasting menus

CHEESES 15

Please choose a selection from our trolley