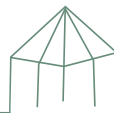


THE CONSERVATORY



Dinner INCLUDES CANAPÉS, PETIT FOURS & COFFEE

TO START

Mosaic of Autumnal Game

RED CURRANTS & ORANGE,
TOASTED BRIOCHE

Ballotine of Loch Duart Sea Trout

FOCACCIA TOASTS, PARSLEY AIOLI

East Coast Crab

CONFIT TOMATOES, CUCUMBER &
AVOCADO

Salad of Garden Beetroot* (vg, gf)

QUINCE, GRANNY SMITH APPLE,
WALNUTS

Tortellini of Wild Mushrooms (v)

SALSIFY, JERUSALEM ARTICHOKE,
TRUFFLE

TO FOLLOW

Highland Venison* (gf)

CONFIT POTATO, PARSLEY ROOT,
BEETROOT, BRAMBLE JUS

Roast Supreme of Partridge

TAGLIATELLE, WILD
MUSHROOMS, BRAISED LEEKS,
FOIE GRAS & TRUFFLE

North Atlantic Monkfish*

PORK DAUBE, BRAISED TUSCAN
BEANS, RED WINE & SHALLOTS

Risotto of Garden Pumpkin(v)

SLOW COOKED HEN'S EGG,
TOASTED SEEDS, ORGANIC OIL

Chestnut Polenta (vg)

ROAST CAULIFLOWER, WILD
MUSHROOMS, CAVOLO NERO

TO FINISH

Baked Williams Pear Tart (v)

ALMOND FINANCIER,
BUTTERSCOTCH ICE CREAM

Pumpkin Curd

SPICED GINGERBREAD,
MIRABELLE PLUM, YOGHURT
SORBET

Blackberry Mousse

HAZELNUTS, WHITE CHOCOLATE,
BLACKBERRY SORBET

Felchlin Chocolate & Banana Ganache (vg)

PEANUT BRITTLE, CARAMELISED
BANANA SORBET

A selection of Artisan Cheese (£5 supplement) (v)

GUINNESS & FENNEL SEED TOASTS,
PUMPKIN JAM, FRUIT CHEESE

ON THE SIDE £3.50

Heritage Tomato Salad

BOCCONCINI, RED ONION,
PESTO DRESSING

New Season Buttered Potatoes

WITH GARDEN CHIVES

Caesar Salad

COS LETTUCE, AGED
PARMESAN, ANCHOVIES

Albert Bartlett Potato

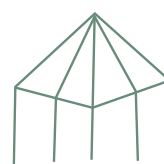
TRUFFLE AND CHIVE MASH

Medley of Market Vegetables

HERB BUTTER

* GLUTEN FREE OPTIONS AVAILABLE

Please let us know if you have any food allergies or special dietary requests



£35 - 2 courses

£45 - 3 courses