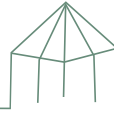


THE CONSERVATORY



Dinner INCLUDES CANAPÉS, PETIT FOURS & COFFEE

TO START

Autumn Game Terrine

RUM POACHED FIGS, SPICED
ORANGE & REDCURRANT GEL,
TOASTED BRIOCHE

Salad of East Coast Crab

CONFIT TOMATO, AVOCADO, CORAL
TUILLE

Spinach & Parmesan Tortellini

(v)
JERUSALEM ARTICHOKE, SALSIFY,
PICKLED MUSHROOM

Garden Beetroot* (vg, gf)

POACHED PEAR, CANDIED
WALNUTS, BLUE MURDER

TO FOLLOW

Roast Partridge

TRUFFLE LINGUINI, WILD
MUSHROOMS, PANCETTA

Highland Venison

SPICED RED CABBAGE, POMMES
DAUPHINE, BRAMBLE JUS

Fillet of Wild Sea Bass

BROCCOLI, CAVALO NERO, WILD
MUSHROOM FOAM

Pumpkin Risotto (v, gf)

CHESTNUTS, CRÈME FRAICHE,
SLOW COOKED HEN'S EGG

TO FINISH

Dark Chocolate Ganache

(vg, gf)
MANGO CREMEUX, BANANA,
MANGO & PASSION FRUIT SORBET

Baked Apple Tart

CRÈME ANGLAISE, SALTED
CAMEL ICE CREAM

Plum & Gingerbread Gateau

SPICED PUMPKIN JAM, PUMPKIN
SEEDS, YOGHURT SORBET

A selection of Artisan Cheese

(£5 supplement) (v)
GUINNESS & FENNEL SEED TOASTS,
FROZEN GRAPES, FRUIT CHEESE

ON THE SIDE £3.50

New Season Buttered Potatoes

WITH GARDEN CHIVES

Caesar Salad

COS LETTUCE, AGED
PARMESAN, ANCHOVIES

Albert Bartlett Potato

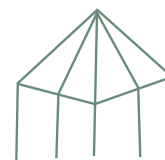
TRUFFLE AND CHIVE MASH

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