

the restaurant

Fixed price menu for larger parties

Please note this is a sample menu and garnishes may change to reflect the season, we will confirm the menu with you on booking

Choose one starter, one main & one dessert
with a vegetarian option of your choice

starters

Butternut squash & red lentil soup, charmoula & sour cream

White bean & leek soup, parsley oil & rosemary focaccia

Wild mushroom soup, parmesan croutons, truffle oil & chives

White onion, Prosecco & parmesan risotto, crispy fried onion rings

Sweet cured & poached salmon with salt roast beetroots & horseradish

Grilled fillet of Cornish mackerel, fennel puree & rhubarb compote

Provençal fish soup with rouille, gruyere & croutons

Chicken, wild mushroom & spring onion terrine, pickles & sourdough

Duck & apple rilette terrine, pickles & rye toasts

Ham hock terrine, pickles & rye toasts

mains

Polenta, portobello mushroom, gorgonzola, hazelnuts & mixed leaves

Leek & saffron tart with a Berkswell crust, Jerusalem artichoke & hazelnut salad

Rotolo with goats cheese, red pepper & pinenuts, honeyed aubergines

**Wild Cornish hake fillet, warm salad of chick peas,
chorizo & piquillo peppers**

**Baked Cornish sweet cured pollack fillet, parsley risotto, orange-
bay vinaigrette & crispy pancetta**

**Fillet of Var salmon, fennel puree, sautéed spinach & potatoes,
hollandaise sauce, fine herbs**

**Wild Cornish pollock fillet with creamed cabbage & leeks, mussels &
smoked pancetta**

**Wild Exmoor venison rump with cavolo nero, confit carrot,
celeriac, pommes Anna & hazelnuts, red wine jus**

**Rolled pork belly with a crackling crumb, ruby chard,
mustard mash, aniseed glazed carrots & cider jus**

**Pulled pork shoulder, salt baked beetroot & fennel,
fine herbs & wholegrain mustard vinaigrette**

**Ballotine of chicken breast with a confit Amalfi lemon filling,
thyme scented jus, pommes Anna & ruby chard**

**Duck leg confit, pickled quince, balsamic roast chicory & red
onions, pommes Anna, thyme jus**

**Rare roast beef sirloin with baby onions, wild mushrooms, aligot & salsa
verde (£5.00 supplement, minimum of twenty people)**

desserts

Chocolate mousse torte, Sicilian orange sorbet

Crème brulee with almond tuille biscuits

Tarte tatin, vanilla ice cream

Five artisan cheeses (£3 supplement or £9.50 as an additional course)

£25 Two Courses | £30.00 Three courses | Coffee & petit fours £3.50

We will endeavour to accommodate dietary requirements – please ask

An *optional* service charge of 12.5% will be added to your bill

B o r d e a u x Q u a y