

1772

AUTUMN MENU

NIBBLES

Garlic & Herb Sourdough £7
Café De Paris Butter, Balsamic & Olive Oil

Crispy Chilli Squid £14
Sweet Chilli Sauce, Chilli & Spring Onion

Crispy Cauliflower Popcorn £8
Teriyaki & Soy

Trio of Oysters £14
Tempura, Bloody Mary, Cucumber,
Crème Fraiche & Caviar

STARTERS

Roast Parsnip Soup £8
Harissa Dressing, Parsnip Crisps & Focaccia

Seared Venison Carpaccio £16
Pickled Blackberries, Crispy Shallots,
Rocket & Parmesan

Beetroot Cured Scottish Salmon £12
Horseradish Crème Fraiche, Pickles, Crispy Capers

Chicken & Apricot Terrine £12
Rouxle's Piccalilli, Charred Focaccia

Labneh & Roasted Jerusalem Artichoke £10/£16
Charred Spring Onion, Reduced Balsamic,
Sunflower & Pumpkin Seeds

Whole Baked Camembert £17
Pear Chutney, Focaccia

Cashel Blue & Pear Salad £12/£19
Walnuts, Shaved Apple, Honey & Mustard Dressing

Smoked Haddock Fishcake £10
Soft Boiled Egg, Tartare Sauce

MAINS

Roasted Gressingham Duck Breast £30
Squash Purée, Pak Choi, Spiced Jus

Market Fish of The Day
MVP

Pumpkin Tortellini £16
Walnut Pesto, Chestnut Purée, Crispy Sage

Pan Roasted Stone Bass £28
Samphire, Peas, Cockle & Mussel Beurre Noisette

Chargrilled Sirloin of Salt Aged Beef £38
Grilled Baby Gem, Watercress, Triple-Cooked Chips,
Brandy & Peppercorn Sauce

Jerusalem Artichoke Risotto £17
Spring Onions, Truffle Oil & Rocket

Harissa Roasted Sweet Potato £16
Aubergine Puree, Charred Broccoli & Spiced Dukkah

Japanese Spatchcock Chicken £26
Pak choi & Grilled tenderstem broccoli
with a soy & lime glaze

TO SHARE

Côte De Boeuf £93 | Grilled Chateaubriand £88

Served with Triple-cooked Chips, Slow Roasted Tomatoes, Rocket & Parmesan Salad,
Brandy & Peppercorn Sauce, Sauce Béarnaise

SIDES

£5 each

Bang Bang Cauliflower & Little Gems | Triple-cooked Chips | Creamy Mash, Spring Onions & Chives
Cherry Tomato & Avocado Salad, Coconut, Chia Seeds, Honey & Mustard Dressing
Roast Hispi Cabbage, Crispy Onion, Bacon & Sourdough Crumb, Ranch Dressing



ALICE PETO