

## **BISTRO MENU**

October/November 2017

### **STARTERS**

Broth of label anglais chicken, glazed wild mushrooms,  
confit egg yolk, parmesan croutons £8

Cured duck breast carpaccio, parsnip, blackened baby onion,  
parmesan crisps, local raw cider vinegar dressing £9

Smoked salmon, chive & crème fraiche fishcake,  
chilli, lime, coriander £7

Handmade potato gnocchi, truffle butter, wild  
mushrooms, winter herbs £8

### **MAINS**

Earl Stoneham wagyu beef bavette steak, triple cooked chips,  
black garlic butter, mizuna leaves £22

Smoked pork neck, winter greens, cider apple reduction,  
redcurrants, jews ear mushroom, parsnip puree £16

Confit skate wing, pearl barley risotto, savoury  
granola, romanesco cauliflower, leaves & shoots £17

Braised shin of Earl Stoneham wagyu beef, roast bone marrow,  
honey spice carrot, potato puree, caramel onions £19

Risotto of winter mushrooms, Wiltshire truffle & sussex parmesan,  
crispy fried duck egg, roasted chestnuts £15

### **DESSERTS**

Pear & cinnamon samosa, salted caramel, mulled wine  
syrup, walnut crumb, pear drop sorbet £7

Caramelised banana, banana gelato, caramelised peanuts,  
peanut butter, caramel, vanilla syrup £8

Dark chocolate fudge brownie, beetroot sorbet,  
salted almond crumb, crème fraiche snow £8

Spiced pain perdu, granny smith apple sorbet, apple  
crumble, apple gel, ginger, cobnut £8

Artisan British farmhouse cheeses, fruit & nut toasts,  
damson fruit jelly, walnut, treacle & raisin bread £9