

# LORE OF THE LAND

## **Arrival Bites: Served With Devaux Grand Reserve**

Celeriac, Apple And Walnut Tartlets

Tempura Oysters, Togarashi Mayonnaise, Finger Limes

House Made Focaccia, Smoked Almond Butter, Black Garlic Ketchup

## **Starters To Choose: Served With Devaux Ultra D Extra Brut**

Mushroom Risotto, Smoked Chestnuts, Truffles, Pickled Radicchio (Vegan On Request)

Raw Scallops, Pine Oil, Pink Peppercorns, Pickled Daikon

Aged Beef Tartare, Mushrooms, Buckwheat, Grape Must Mustard, Togarashi  
Mayonnaise [GFO]

## **Mains To Choose: Served With Devaux Millésimé 2012**

Coal Roasted Celeriac Gnocchi, Hazelnut Pesto, Garlic And Parsley Puree, Salty Fingers

Grilled Fillet Of Turbot, Truffle And Celeriac Remoulade, White Wine Beurre Blanc,  
Salmon Keta, Hazelnuts, Dill

Sirloin Steak, Peppercorn Sauce, Crispy Potato Terrine, Truffle Mayonnaise, Crispy  
Shallots, Mix Leaf Salad (+£15 Supplement)

## **Cheese Course: Served With Devaux Coeur Des Bar Blanc De Noirs**

Millefeuille Of Baron Bigod And Buckwheat, Truffle Honey

## **Puddings To Choose: Served With Creme De Cuvée Demi-Sec**

Donut, Apple And Calvados Caramel, Strudel Custard

Dark Chocolate Tart, Honeycomb, Creme Fraiche

Tonka Bean Pannacotta, Passion Fruit Gel, Pistachio Granola

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