

SAUTERELLE

STARTERS

Duck egg

Soft white polenta, toasted olives and Parmesan breadcrumbs, Alsace bacon crisps, herb purée 10.00

Clare Island organic salmon

Home smoked tartare, mustard seed dressing and dill 9.50

Cornish crab raviolo

Cucumber, samphire, lemon grass 14.50

Apple wood smoked eel

Beetroot, horseradish, wild sorrel, white radish and parsley 10.50

Scallop and suckling pig

Diver caught, toasted cauliflower purée, apple, celery 14.50

Anjou squab pigeon

White cabbage and juniper pickle, Muscat grapes, wild watercress, toasted hazelnuts 13.00

Duck foie gras

Seared escalope, poached fruits, watercress, toasted walnut bread 14.00

MAIN COURSES

Carnaroli risotto

Wild mushrooms, foraged autumn leaves, 24 month aged parmesan and truffle cream 18.50

Land and sea

Ratte potato, Galician octopus, Cornish cod, chorizo, kalamata olive, aioli and fried bread 20.50

Roast monkfish

Jerusalem artichoke velouté, brown crab, cumin, coastal vegetables 23.00

Cornish red mullet

Cauliflower textures, salsify, wilted lettuce and brown shrimp butter 21.00

Devonshire lamb

Roast rump, sweetbread, white onion, hispi cabbage and slow cooked lamb and potato hot pot 24.00

Yorkshire venison loin

Spiced butternut squash, Cavolo Nero, pickled walnut and venison jus 28.00

Filet à la bordelaise

9oz dry aged Scotch beef on the bone, potato purée, red wine, Scottish girolles and bone marrow 31.50

SIDE ORDERS

Seasonal vegetables 3.75

Sharpe's Express potatoes, mint and olive oil 3.75

Secretts Farm leaf salad 3.75

Vegetarian and set menu available upon request

Head Chef: Robin Gill

Restaurant Manager: Timothée Châtelet