

T H E E L D E R

*This menu is designed around wild, seasonal, ever-changing, sustainable
British ingredients*

Pre dinner snack & cocktail

Duck liver parfait doughnut with wild savory

Bee's knees with Mike's wild flower honey

or

Vanilla old fashioned

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Homemade crunchy bread

*whipped butter & our famous game tea*

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Cured and torched fillet of Cornish mackerel

lovage, elderflower & gooseberry

or

Braised wild Somerset rabbit

cavatelli, beer pickled onion & sage

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Wild nettle and watercress velouté

*Cacklebean egg & walnut pesto*

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Bathurst estate fallow venison loin

braised heart, wild mushroom, English peas, venison Bordelaise sauce

or

Butter roasted wild Cornish brill

lobster bisque, sea herbs & grapes

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Iced meadowsweet soufflé

*soaked Frangelico cake & spiced cherry sorbet*

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Dark chocolate

malt & apricot

Set menu £85 pp

If you have any allergies, please inform your waiter.

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

Please be aware that game may contain shot.

A discretionary service charge of 12.5% will be added to your bill.