



## THE COMMITTEE ROOM

*3 courses at £85pp.*

*Pre-order your menu in advance by choosing 3 dishes at each course.*

### STARTER

Seared Orkney scallops, curry spices, broccoli, green apple, coriander

Spiced mussel soup, coriander, mango

Ravioli of duck, creamed cabbage, mushroom ketchup

Salad of endive, red wine poached pear, candied walnuts, Roquefort (v)

Potato and reblochon pie, artichoke and walnut salad (v)

Smoked salmon, Cornish crab, avocado mousse, citrus salad

Foie gras torchon, trompette mushrooms, fruit preserve (supplement £5)

Coal roasted beetroots, goats' curds, pink grapefruit, dandelion (v)

Yellowfin tuna tataki, wasabi, shiso, pickled radish

Black-leg chicken terrine, celeriac and apple remoulade,  
white bean dressing

If you have a food allergy or intolerance, please speak to a member of our team before ordering.



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### MAIN COURSE

Monkfish tail, oxtail, butternut squash, ceps

Roast chicken fore-quarter bourguignon, pommes purée, red wine sauce

Fillet of Cumbrian beef, braised onions, short-rib kromeski, truffle sauce  
(supplement £8)

Shallot tarte tatin, crushed butternut, Fourme d'Ambert (v)

Steamed wild seabass, crab crushed potatoes, sauce vierge

Slow cooked pork belly, stir fried white cabbage, teriyaki jus

Girolle and truffle risotto (v)

Roast fillet of cod, prawn and cucumber salad, tomato relish,  
spiced aubergine purée

Rump of lamb, pumpkin purée, braised shoulder with lavender

Loin of venison, black cabbage, chestnut hash, swede purée,  
smoked red wine sauce (supplement £5)



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### DESSERT

Coconut mousse, pineapple and tonka bean jam,  
almond and sesame

Salt caramel custard tart, milk ice cream

Passion fruit and banana crème brûlée

Warm apple tart, caramelised apples, brown butter ice cream

Blackcurrant and lemon trifle, vanilla mousse, puffed rice

Hot chocolate fondant, banana ice cream

Chocolate and praline mousse, mint ice cream

Cheese selection, homemade chutney and crackers