

Winter Menu - £165

Starters

New Season Pumpkin

Stichelton, Winter Truffle

Torbay Prawns

Toasted Rice Consommé, Crème Fraiche D'Isigny

Orkney Scallops

Mousseline of Scottish Scallops, Meadowsweet

Main Courses

Cornish Cod

Dieppoise

Fallow Deer

Winter Quince Aoili, Sauce Périgeux

Dairy Galician Beef Fillet

"A La Ficelle"

Desserts

Yorkshire Rhubarb

Black Cardamom, Pistachio

Mayan Red Chocolate

Thai Basil, Buddha's Hands

Bibendum Double Chocolate Soufflé

Roasted Tahitian Vanilla Ice Cream

(£15 supplement or £25 as an extra course)

Seasonal Cheese

(£25 as an extra course)

Vegetarian Menu - £165

Starters

New Season Pumpkin

Stichelton, Winter Truffle

Chicken Liver Parfait?

Cheltenham Beetroot

Horseradish

Main Courses

New Season Cauliflower

Mousseline of Cauliflower, Meadowsweet, Winter Truffle

Agnolotti

Shiitake & Dill

Pine Nut Nosotto

Roast Celeriac, Parmesan

Desserts

Yorkshire Rhubarb

Black Cardamom, Pistachio

Mayan Red Chocolate

Thai Basil, Buddha's Hands

Bibendum Double Chocolate Soufflé

Roasted Tahitian Vanilla Ice Cream

(£15 supplement or £25 as an extra course)

Seasonal Cheese

(£25 as an extra course)