### 10th january

# quo vadis

#### Mottled 11°C

#### bites

baked salsify & parmesan 3.5 chicken & duck

bloater paste 4

liver paté 3.5

## the oysters

rocks 6 for 12, 9 for 18

6 for 19, 9 for 27

natives

## today's pie

pheasant 14

# the grill

onglet 16.5

rump 18.5

rack of lamb 21

rib of beef 45 for 2

campari, orange & pomegranate 8.5

gusbourne estate blanc de blancs 2006 méthode anglaise 8.5



smoked haddock and potato broth 5.5

fennel, watercress & sardines 6.5

two terrines 6

salt mallard & pickled prunes 6

beetroot & egg salad 6.5

teal, bacon & a prune 12.5
seabass, artichokes & gremolata 19.5
whole grilled mackerel, cucumber &
dill salad 14.5

leg of middlewhite pork with braised beans & green sauce 16.5

grilled pork liver, sage & bacon 14

smoked eel & horseradish sandwich 6.5

#### Theatre Set

beetroot & egg salad celeriac & fennel soup

cornbread with squash, goat's curd & sage marinated chicken with pumpkin & onions

The state of

almond cake with st clements curd & jersey cream chocolate brownie 17.5 for 2 courses

20 for 3 courses

## today's wine & cheese

colston basset stilton smith & woodhouse ten yr old tawny

11

pink fir apple potatoes 4.5 carrots & cabbage 4.5 green salad 5.5 orange & fennel salad 5.5