



Autumn Menu

4 courses £49,00 pp / Matching wine £25,00 pp

Yellow fin tuna
avocado, mango, lime, coriander, ponzu

2016 Dry Furmint, Sauska, Tokaj-Hegyalja, Hungary (120ml)

Sweetcorn chowder (V)
leeks, croutons

2014 Pinot Gris Classic, Famille Hugel, Alsace, France (120ml)

Venison "Baden Baden"
Spätzle, Brussels sprouts, bacon, poached pear, lingonberries, juniper jus

2015 Lagrein, Weingut Niklas, Sudtiroler, Alto-Adige, Italy (120ml)

Coffee poached pear & Valrhona Orellys chocolate
molasses shortbread, coffee tuille, sour cream ice cream, raspberries

2013 Sauternes, Château Lafon, Bordeaux, France (50ml)

STARTERS

Sweetcorn chowder (V)
leeks, croutons
£8,50

Leberknödelsuppe
calf liver dumplings, truffled beef broth, root vegetables
£9,50

Bayrischer Wurstsalat
*smoked pork sausage salad, gherkins, red onions,
mountain cheese, chives, mustard dressing*
£9,50

Smoked salmon tartar
crisp shallot rings, lemon crème fraiche, dill
£10,50

Heritage tomato salad (V)
burrata, basil, balsamic dressing
£11,50

Quail schnitzel & chopped kale salad
*apples, pomegranate, yellow peppers,
pumpkin seeds*
£13,50

Yellow fin tuna
avocado, mango, lime, coriander, ponzu
£14,50

Softshell crab
mango & papaya slaw, chipotle sauce, lime
£14,50

OYSTERS

Colchester Rocks
½ dozen £14,50 / dozen £26,50

CAVIAR

30g Siberian caviar £65,00
blinis, sour cream

, please speak to your waiter before ordering. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Cover charge is £2 per table during dinner service.

MAINS

Pumpkin & sage ravioli £18,50 (V)
golden brown butter, pine nuts

Schupfnudel, fresh truffles & young vegetables £18,50 (V)
*hand rolled potato noodle, celeriac purée,
wild mushroom, butter sauce*

Grilled salmon £22,50
butternut squash & barley, turnips

Lemon sole "Finkenwerder" £26,50
North Sea brown shrimps, diced ham, green lentil, lemon

Butcher plate £23,50
*Kassler pork roast, smoked pork ribs,
spinach & cheese Bratwurst, Sauerkraut, potato dumpling*

Venison "Baden Baden" £27,50
Spätzle, Brussels sprouts, bacon, poached pear, lingonberries, juniper jus

Thick cut veal Schnitzel £29,00
veal striploin, spinach, mashed potatoes, red wine sauce

Hereford beef fillet steak, 180g £34,50
truffle mash potatoes, young vegetables, pearl onions, crisp bacon

TO SHARE

Slow roasted Creedy Carver Devon free range duck
*braised red cabbage, Brussels sprouts, bacon,
potato dumplings, lingonberry,
spiced orange sauce*

Serves two
£28,50 per person

SIDES

New potatoes £3,50

Wilted spinach £4,50

Triple cooked chips £4,50

Braised red cabbage £4,50

Broccoli, almond, chili £4,50

Cucumber salad, sour cream, dill £4,50

Chopped kale salad £5,00
apples, pomegranate, yellow peppers, pumpkin seeds

DESSERTS

Apple strudel £7,00

vanilla sauce

Tokaji-Aszú 5 Puttonyos, Royal Tokaji, Hungary 2013 (75ml) £13,50

Coffee poached pear & Valrhona Orellys chocolate £8,50

molasses shortbread, coffee tuille, sour cream ice cream, raspberries

Château Lafon, Sauternes, Bordeaux, France, 2013 (75ml) £8,50

Beer & chocolate tart £8,50

*beer caramelized apples, vanilla beer ice cream,
chocolate crumble, butterscotch sauce*

Graham's, Tawny Port, Douro, Portugal 10years (75ml) £9,50

Pavlova & marinated figs £8,50*

passion fruit cream, pistachios, blackcurrant sorbet

Riesling 'Sweet Agnes', Seifried, Nelson, New Zealand, 2016 (75ml) £11,50

Farmhouse cheeses £11,50

*selection of pasteurised and unpasteurised cheeses,
apple chutney*

Graham's 'Six Grapes', Port reserve, Douro, Portugal (75ml) £7,00

Selection of sorbets & ice creams £5,00

*passion fruit & mango, blackcurrant, strawberry, coconut, yoghurt sorbet;
vanilla, chocolate, lemon cheesecake, sour cream ice cream*

Choice of 3