

# Sample Menu

## Seven-course Dinner

Designed for the whole table only.

7 COURSES £190 PER GUEST

RAYMOND BLANC  
GARY JONES & BENOIT BLIN ET  
LEUR ÉQUIPE VOUS SOUHAITENT  
"BON APPÉTIT"

### LE CHOU-FLEUR

Textures of spiced cauliflower, scallop, almonds, mango chutney

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### LA TRUITE

Confit of smoked trout, cucumber, horseradish & dill

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### LE POTIRON

Ravioli of pumpkin, barkham blue & toasted hazelnut

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### LA LOTTE

Spiced monkfish, mussels, saffron, leeks, gewürztraminer

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### LE CHEVREUIL

Roasted loin of Rhug Estate venison, autumn roots, juniper

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### LE MARRON

Autumnal still life with chestnut & quince

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### LE LAIT

"Milk"

Any dish from our set menu may be exchanged  
for a "Spécialités du Moment" item at a cost of £25.00.

This menu is available from 6:30 pm to 9:00 pm.