



**Starter**

Mosaic of Cotswolds chicken, smoked ham hock and Landes foie gras, piccalilli and cepe flavoured brioche

Poached then roasted breast of corn fed quail, confit leg, roasted Cheltenham beetroot and morteaux sausage, soured cabbage and walnut infused quail jus

Searred hand dived king scallops with smoked eel, apple gel, fresh truffle, celeriac purée and truffle vinaigrette

88 smoked organic salmon pressed with anchovy and lemon butter, beer battered oysters, watercress and oyster fluid gel, celeriac remoularde

Lasagne of veal shin and new season turnips, red wine braised snails, girolle mushrooms, roasted garlic and parsley veloute

**Main**

Fillet of Hereford beef cooked pink, sticky shortrib, smoked pommes purée, burgundy flavors and roasted bone marrow

Fillet of North Atlantic cod, crispy salt cod brandade, textures of artichoke, homemade sultanas, gremolata, roast chicken jus

Loin of roe deer wrapped in pancetta, braised red cabbage, salsify and beetroot, pommes boulangere, venison jus with Willy Wonkas chocolate

Slow cooked Cotswolds lamb loin, braised shoulder, sweetbread and potato fritter, mushroom purée, broccoli and baby onion, lamb jus

**Dessert**

Peanut butter parfait with cherry jam, bitter chocolate sorbet, roast banana and toasted marshmallow

88 apple pie mousse with green apple sorbet, crispy apple, shortbread crumble, fresh blackberry

70% chocolate ganache with passion fruit cannelloni, passion fruit and vodka jelly, salty almond ice cream