



Chefs Menu

Starters

Fresh Native Half Lobster

Alphonso mango puree, red onion and ginger salsa (£2.50 supp)

Pressed Terrine of Confit Duck & Foie Gras

with sweet pickled vegetables and organic shoots

Warm Salad of Sauté Jerusalem Artichoke & Ratte Potato

crunchy quail eggs, hazelnut dressing and truffle mayonnaise

Seared Tuna Loin with Sesame Crust

pickled cucumber, grilled sardine on toast, Bloody Mary dressing

Feuillette of Devilled Veal Kidneys

sauté wild mushrooms, organic shoots

Mains

Trio of Local Wild Game

with root vegetable textures, capers and watercress

Pan Roast Fillet of Wild East Coast Seabass

crispy trompettes, mulled shallots, roasted salsify and butter bean & thyme puree

Pan Fried Fillet of Halibut

pancetta greens, fine bean bundle, mousseline potato and Jacqueline sauce

Roasted Breast & Stuffed Leg of Local Shot Pheasant

fondant potato, chorizo, roasted swede & game jus

Local Wild Mushroom and Truffle Risotto

with shaved Doddington Cheese

Desserts

Baked Rice Pudding

Prune D'Agen and Armagnac

Clementine and Hazelnut Clafoutis

confit kumquats, thyme & tangerine sorbet (10 mins)

Spotted Dick

bayleaf ice cream, vanilla poached plums & spiced maple syrup

Blackberry, Apple, Yoghurt and Buttermilk Panacotta

with an oatmeal crumble top

£34.00

Teas & Coffees - £2.95



Dinner Menu – Sunday to Thursday Only

Starters

Frenchgate Soup

please ask for details

Pan Roasted East Coast Cod Fillet

on Pommery creamed leeks, foie gras, organic shoots and a cabernet jus

Pressed Terrine of Confit Local Wild Game

with toasted walnut bread and fig chutney

Mains

Fish of The Day In Richmond Station Ale Batter

with homemade tartare sauce, pea puree and hand cut chips

Char Grilled Calf's Liver

with spring onion mash, cavolo nero, and beetroot, caper & coriander relish

Roasted Butternut Squash & Sage Risotto

with shaved Doddington Cheese

Desserts

Nutmeg Crème Brulée

with red wine poached pears

Sticky Date & Walnut Pudding

with a butterscotch sauce and Tonka Bean ice cream

Assiette of Frenchgate Ice Creams and Sorbets

£24.00

Teas & Coffees - £2.95

**Dishes may be chosen / substituted from the "Chefs Menu" opposite
with a supplement of £6.00 per dish.**