duende

Starters

Roasted vegetables with Ras-el-hanout dressing

Smoked duck pastrami & chargrilled artichoke with blood orange & balsamic jelly

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Wild boar terrine with quince jelly & 8 year-old balsamic vinegar

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Smoked salmon with truffled yuzu, umeboshi & argan oil dressing & watercress

Mains

Beef short ribs with pomme purée,carrot, pickled mushrooms & kale

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Saddle of rabbit with rabbit and Port Bolognese, carrot puree

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Confit of duck with blackcurrant and celeriac purée

Beetroot Bourguignon with goat cheese, balsamic & herbed croutons*

Puddings

Chocolate & Pernod truffle cake with fennel purée & vanilla ice cream

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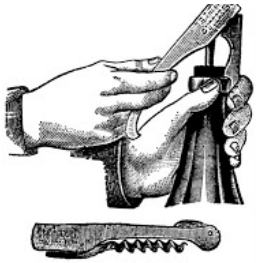
Lemon Posset with blueberry compote & shortbread*

Salted Caramel Eton Mess



£30 set 3 course menu. Bring your own wine, no corkage charged.
Cash please, we don’t take credit cards. Service is not included.

Unless marked * dishes do not contain gluten. However, no dish can be guaranteed gluten-free due the risk of cross contamination. All dishes may contain traces of nut.