# Colette's Pop-Up Menu

### Fish

Flaked salmon rilettes, pickled cucumber, wasabi gazpacho and dill (a, d, e, fi, g, mu, so)	£8.00
Grilled octopus niçoise with soft egg (ce, d, e, fi, g, mo, mu, n)	£10.00
Turbot "en papillote" with brown shrimp beurre noisette and charred leeks (a, cr, d, fi, n)	£15.00
"Fish & chips" · Poached cod fillet with salt and vinegar scraps and split pea purée (a, ce, d, e, g, fi, mu, n, sd, so)	£12.00
"Watling Street" The Grove Beer mackerel tartar with roasted beetroot (a, ce, d, fi, mu, n, so)	£9.00
Seared mullet with chicory, langoustine sauce and sea herbs (a, d, e, g, mu, so)	£14.00
Grilled sardines with "Café de Paris" purée and lemon (a, ce, d, e, g, fi)	£11.00
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## Meat

Roast rack of lamb, Brussels sprout tops with feta and oat crumb (a, ce, d, g, n, sd)	£22.00
200g aged beef Rib-Eye with pickled mushrooms and watercress (a, d)	£26.00
Guinea fowl with chestnut and grilled cabbage (a, ce, d, g, mu, n, so)	£12.00
Chicken liver parfait with pear chutney and toasted brioche (a, ce, d, g, n, so)	£9.00
Terrine of roast chicken, pickled shallots and bread sauce (a, ce, d, e, g, n, so)	£7.00
Pigeon with lentils and lardo (a, ce, mu)	£9.00
Beef tartare with mushroom soy (a, ce, d, e, fi, mu, n, sd, so)	£12.00

# Garden

Yellow pepper soup (vg)	£7.00
Jerusalem artichoke and caraway gnocchi with sage (v, d, e, g, n)	£8.00
"Walled Garden" baked ratatouille with burnt cauliflower purée (vg)	£8.00
Orzo with winter truffle (v, a, d, mu, n)	£8.00
Salt baked celeriac with tarragon and a hazelnut dressing (v, ce, g, n)	£5.00
Triple cooked chips with béarnaise sauce (v, d, e, n, sd)	£5.00
Pavé of mushroom with black truffle (vg)	£5.00
"Walled Garden" vegetables of the day (vg)	£5.00
Truffle macaroni and cheese (v, ce, d, e, g, n)	£6.00



### Desserts

Treacle tart with Earl Grey ice cream (v, d, e, so)	£7.50
Baked marshmallow with cranberry compote (v, d, e, g)	£7.50
Apple tarte Tatin with salted caramel ice cream (v, d)	£7.50
Chocolate fondant with vanilla ice cream (v, a, d, e)	£7.50
Coconut panna cotta with fresh coconut and spiced mango (v, d, sd, so)	£7.50
Cheese selection with home-made crackers and chutneys (v, d, g, sd)	£10.00

All dishes are subject to seasonal changes All prices are inclusive of VAT

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering.

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(v)	Suitable for vegetarians	(vg) Suitable for vegans

(a)	Contains alcohol	(mo) Contains molluscs
(ce)	Contains celery	(mu) Contains mustard

(00)	Contains colory	(IIIu)	Oomanis mastara
(cr)	Contains crustaceans	(n)	Contains nuts

(d)	Contains dairy	(sd)	Contains sulphur dioxyde
(e)	Contains egg	(se)	Contains sesame

Contains fish (so) Contains soya
Contains gluten

