



# Moulin Rouge

Saturday 28th October

## Starter

Smoked duck

hazelnuts - orange - chicory - feta N

Pickled mackerel

radish - kohlrabi - greengage chutney

Goat's cheese

beetroot - apple - pickled walnuts - tarragon V N VGOR

## Main

Short rib of beef

Pinot Noir jus - carrot - beef fat mash pomme puree - Oignon de Roscoff

Kombu cured cod

crisp oyster - parmentier - cabbage - caviar velouté

Tomato & shallot tarte tatin

black garlic - brie - celeriac V VGOR

## Cheese

Helford blue cheese crème brûlée

pain brié - fig V

## Pudding

Chilled lemon soufflé

honeycomb - raspberry - mint

Salt caramel tart

roasted pear - hazelnut ice cream V N

For food allergens or dietary requests,  
please ask a member of the team.

A full allergen menu is always available on request.

V = Vegetarian VG = Vegan VGOR = Vegan On Request N = Nuts

