

# PETRUS

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Baked young leeks with Périgord truffle,  
Lincolnshire poacher 'double barrel' and Jersey Royals

Atlantic king and Cornish crab with dashi jelly,  
green apple, yuzu and lemongrass consommé

Sautéed foie gras  
with mirabelle plums, ginger and umeboshi

Young grouse with red grapes, choucroute,  
artichokes and girolles  
(£5 supplement)

Roasted scallops with new season sweetcorn  
and crispy chicken wings

Roe deer loin  
with warm beetroot salad and blackberries

Cornish monkfish tail with roast cauliflower,  
watercress purée, nori seaweed and smoked mussels

Grilled lemon sole with Amalfi lemon,  
charred spring greens, sea beet, wild chervil and chervil root

Goosnargh duck with honey, lavender, fennel,  
grelot onion and baby carrot salad

Aberdeen Angus tartare with truffle, quail's egg  
and Vallée des Baux de Provence olive oil  
(with osetra caviar £5 supplement)

Herdwick mutton cooked over charcoal  
with vadouvan, smoked aubergine, mint and sheep's yogurt

Dingley Dell pork belly with caramelised braeburn apples,  
young fennel and anise jus

Three courses £75.00