

LA PALOMBE

LES AMUSE BOUCHE

- Marinated olives, provençal herbs 5.5
- Homemade soda bread with whipped Northiam dairy butter 3.5
- Braised venison croquette with chargrilled leek mayonnaise 5.5

COCKTAIL DU JOUR

- French Negroni – Courvoisier, Campari, red vermouth 13

LES ENTRÉES

- Beef tartare, potato rösti, egg yolk purée & pickled jalapenos 18
- Chicken liver parfait, hazelnut hobnobs, port & red onion chutney 16
- Roasted violino pumpkin soup, reblochon cream & black truffle crumpet 15
- Salmon mi cuit, baked beetroots, buttermilk & horseradish sauce 19
- Confit duck leg, celeriac & chicory remoulade 17

LES PLATS PRINCIPAUX

- Roast Cornish skate, lobster bisque, green olives & crispy capers 41
- Grilled summer courgettes, romesco sauce, grelot onions & almonds 29
- Wild noisette venison, beetroot puree, kalibos cabbage & smoked bone marrow 39
- Poussin ballotine, confit leg, sweetcorn purée, girolles & lemon thyme 37
- Slow cooked lamb belly, whipped ricotta, English peas & mint 39
- 850g dry aged Belted Galloway côte de boeuf for 2 to share 112
- Café de Paris butter 3 / Peppercorn sauce 5 / Bordelaise sauce with smoked bone marrow 6

ACCOMPAGNEMENTS

- Pommes frites with rosemary salt 6
- Chargrilled tenderstem broccoli 8
- House salad with shallot vinaigrette 6

A discretionary 12.5% service charge will be added to your bill
Please inform your server of any allergies & intolerances before your order
Please note that all wild game may contain lead /steel shot