

## **The Keeper's House Restaurant**

### **STARTERS**

- Mojette bean soup infused with lemon grass, confit lemon | £9.50
- Wild mushroom ravioli, parsnip cream and girolle froth | £11.50
- Game terrine with confit duck and partridge, toasted brioche | £12.50
- Autumn salad of fig and beetroot, hazelnut, white balsamic dressing | £10.50
- Seared diver caught scallops, chicory tart Tatin, cep jus | £14.50

### **Fish and Vegetarian**

- Poached fillet of turbot, roasted salsify and ceps, wild mushroom sauce | £25.50
- Seared monkfish tail, razor clams, parsley root purée, Champagne velouté | £23.50
- Roasted red pepper, ricotta cheese and spinach, pine nuts, creamy parsley root | £17.50

### **Meat and Poultry**

- Seared fillet of venison, glazed pear, cream of chesnut, game jus | £25.50
- Roasted mallard duck, braised leg, sweet potato purée, porto and liquorice sauce | £19.50
- Red leg partridge, confit leg, liver crouton, braised red cabbage, red wine and juniper jus | £22.50

Side dishes | £3.90

Pink fir potatoes | Stem broccoli

### **DESSERTS**

- Glazed pineapple, butter biscuits, pina colada sorbet | £8.50
- Open millefeuille of praliné mousse, mascapone ice cream, almond tuile | £8.50
- Dark chocolate fondant, coconut and Malibu sorbet | £8.50  
(Please allow 15 minutes preparation time)
- Oven roasted fig and pear tart, almond cream, lemon verbena ice cream | £8.50
- Selection of farmed Cheese | £12.50

All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.

A discretionary service charge of 12.5% will be added to your bill.

We can provide private dining in the Keepers House. For enquires please contact Malah on 0207 300 5619.