

HIBOU BLANC

AUTUMN À LA CARTE



Lindisfarne Oysters
Mignonette dressing, lemon, tabasco
£2.95 single/£16.95 half dozen/£29.95 dozen

Market Oysters
Mignonette dressing, lemon, tabasco
£3.45 single/£18.95 half dozen/£35.95 dozen

Exmoor Caviar
Blinis, shallot, parsley, capers, crème fraiche £59.95



Middlewhite pork terrine - apple & vanilla chutney - celeriac remoulade - warm bacon & caramelised onion brioche
£9.50

Venison Ragu - hand rolled linguini - chestnuts - aged Parmesan £10.50

Jerusalem artichoke soup - walnut crumble - pickled pear - mrs kirkhams cheddar fritters (v) £7.50

King scallop - potato terrine - stuffed chicken wing - foraged mushroom £12.95

Smoked haddock and pearl barley risotto - soft poached egg £10.95



Venison loin - Boudin Noir vol au vont - celeriac - leek - venison sauce £28.50

Breast of duck - duck sausage roll - braised savoy - parsnip £26.95

Fillet of halibut - truffled creamed potato - chanterelle mushroom - spinach £25.50

Dover sole - brown shrimps - capers - parsley - buttered new potatoes £39.95

Double baked cheese soufflé - leek and mushrooms sauce - Parmesan cream - large winter leaf salad (v) £16.95

Fillet steak - triple cooked chips - fine beans - cafe de Paris butter - small winter leaf salad £35.50

Chateaubriand to share - triple cooked chips - large winter leaf salad - cafe de Paris butter £69.50



Skin on fries, parmesan, truffle £3.95

New potatoes, herb butter £3.50

Large green salad, French vinaigrette £3.50

Buttered seasonal greens £3.50

Sauces- Peppercorn, Bearnaise, Red wine jus - £2.95 each



Dark chocolate and pistachio delice - cherries - pistachio ice cream (v) £8.50

Pear frangipane tartlet - honey - Chantilly (v) £7.50

Sable biscuit millefeuille - lemon cream - spiced blackberries (v) £7.95

Selection of five fine cheeses - fruit and nut crackers - grapes - chutney £12.95