

autumn at laurel



Organic hens egg, Buckleys black pudding, leek velouté (1) (2) (8) (10)	15.00
Gnocchi, gorgonzola, candied walnut, pickled pear (1) (7)	15.00
Cured Goatsbridge trout, chervil oil, caviar (8) (10)	17.00
Seared foie gras, madeira, roasted hazelnuts, hazelnut oil (8)	20.00

Roast rabbit, hipsi cabbage, mustard, Alsace bacon (1) (7) (9)	34.00
Old spot pork belly, braised pork cheek, quince preserve (1) (7) (10)	32.00
36 hour beef short rib, girolles, burgundy sauce (1) (10)	35.00
Pan fried cod, beurre blanc, tomato concassé (1) (5) (8)	36.00

Warm crunchy chocolate, milk ice cream (1) (8)	10.00
Organic lemon tart, lemon balm gel, coconut (1) (2) (7) (8)	10.00
Vanilla cheesecake, poached rhubarb (1) (2) (7) (8)	10.00
Selection of French cheese, pear and apple chutney (1) (2) (7)	15.00

Coffee and petit fours (1) (7)	10.00

Allergens: (1) Dairy (2) Wheat (3) Shellfish (4) Barley (5) Fish (6) Celery (7) Nuts (8) Egg (9) Mustard (10) Onion

No service charge: All gratuities go directly to staff