ENGLISH RESTAURANT
THE CRAZY BEAR STADHAMPTON
TO START
WHITE ONION SOUPleek vinaigrette
SCALLOPSblack pudding. cauliflower
SMOKED SALMONburnt orange. dill. fennel. burnt cream
SALT-BAKED BEETROOT TARTARErainbow beetroot. cured egg yolk. pickles
THE MAIN EVENT
PIGEON AUX PETIS POIS
roasted pigeon crown. lighly smoked game broth. petit pois
COD
baked cod. flageolet beans. herb gnocchi
RISOTTO
wild mushroom \& trufle. poached duck egg
CAULIFLOWERroasted cauliflower. french curry sauce
ROSSINI
7 oz beef fillet. seared duck foie gras. wild mushrooms. truffle madeira supplement $£ 15$

# SOMETHING SWEET 

RHUBARB<br>poached yorkshire rhubarb, crème pâtissière, almond sponge<br>RASPBERRY<br>forest raspberries, oats, whiskey<br>\section*{CHOCOLATE}<br>milk chocolate parfait. caramelized hazelnut<br>APPLE<br>apple \& marigold mille-feuille<br>BRITISH \& CONTINENTAL CHEESEBOARD<br>quince, frozen grapes, sourdough crackers, honey<br>supplement $£ 10$<br>(V) vegetarian I (PB) plant based I (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description. guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately. we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made. game birds may still contain lead shot. and fish may contain bones. Prices include VAT. A discretionary $13.5 \%$ service charge will be added to your bill.

