

Autumn Menu

Head Chef, Scott Paton



Caviar
(Additional course £120)

TUNA
truffle,
sesame

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

GOAT'S CURDS
beetroot,
pain d'épice

TURBOT
langoustine,
green chilli

VEAL
morel,
allium

QUAIL
celery root,
du puy lentil

CROWN PRINCE
barrel aged rice,
buddha hand

SQUAB
white onion,
liquorice

VENISON
pear,
whiskey

BRILL
bordelaise,
fennel

KING EDWARD
truffle,
cep

CHOCOLATE
Nicolas Berger,
pistachio

HONEY
milk,
yuzu

COCONUT
mango,
kaffir lime

COMICE PEAR
blackberry,
cinnamon

Cheese
(minimum 2 people £20pp)

FOUR COURSES
£130 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
@AclèafRestaurant | @ScottiPaton