

Winter Menu

Head Chef, Scott Paton



PHEASANT
parsley root,
mustard

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

GOAT'S CHEESE
d'agen prune,
malt

BRILL
bordelaise,
fennel

VEAL
morel,
allium

TURBOT
langoustine,
green chilli

CEPE
barrel aged rice,
truffle

WAGYU
mushroom,
Sauce Périgord
(£30pp supplement)

VENISON
pear,
whisky

SCALLOP
pink grapefruit,
Espelette pepper

PUMPKIN
oatmeal,
black garlic

CHOCOLATE
Nicolas Berger,
pistachio

DUCK EGG
quince,
nutmeg

WALNUT
jamaica blue,
pear

HONEY
crème fraîche,
yuzu

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.
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