

Winter Menu

Head Chef, Scott Paton



GUINEA HEN
carrot,
dijon

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

GOAT'S CHEESE
d'agen prune,
malt

HALIBUT
bordelaise,
parsley

VEAL
morel,
allium

TURBOT
langoustine,
green chilli

WHITE ONION
barrel aged rice,
smoked garlic

WAGYU
celeriac,
truffled honey
(£30pp supplement)

VENISON
beets,
black tea

SCALLOP
pink grapefruit,
Espelette pepper

ROOTS
oatmeal,
black garlic

CHOCOLATE
Nicolas Berger,
pistachio

DUCK EGG
rhubarb,
hibiscus

COCONUT
coffee,
lemongrass

HONEY
crème fraiche,
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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