

A collection of Victorian inspired dishes with a twist on the story of

'Alice in Wonderland'

Many rich households of the time would employ French chefs and could consume anything up to 70 dishes in one sitting.

A Mighty Bouche

~ an amuse bouche of shrimp cocktail with tabasco sauce F.O.C

Starters

- ~ Potted white rabbit in a tea cup with roasted garlic clarified butter £6.95
- ~ 'Drink me' Green pea and watercress soup with London white walnut bread £4.25
- ~ Mini Fish & Chips - Aromatic fried whitebait with seasoned petit chips wrapped in paper £5.95
- ~ Pecorino and panko breaded frog's Leg with a tomato and basil pesto £6.25
- ~ Game terrine with homemade piccalilli £6.50
- ~ Sautéed toadstools on toast with a garlic cream reduction £5.95

Mains

- ~ Queen of hearts tartlet with forest mushrooms, cold smoked garlic and goats cheese, arribiatta and dressed watercress £17.25
- ~ Curried vegetables, fragrant wild rice with sour cream & celeriac crisps £16.25
- ~ Pigeon, smoked bacon and chicken liver pie with black pepper and carrot mash and braised celery £18.95
- ~ Pan roasted duck breast stuffed with plum and apple on a bubble and squeak cake with a juniper berry jus £19.95
- ~ Pig Belly Foot Stool on a bed of apple braised red cabbage with mini potatoes, baby leeks and a Calvados jus £18.95
- ~ Lobster and Crayfish spaghetti in a white wine cream sauce with torn basil £18.95

Pre-Dessert

~ a pallet cleanser of ginger beer sorbet F.O.C

Desserts

- ~ Liquorice brûlée £5.95
- ~ Mad hatters picnic board for two £11.95
- ~ Queen of Puddings £6.25
- ~ Paint your own Rose cake, with a jam painting pot and a brush £6.25
- ~ Cheese board of Cornish Yarg, Berkswell, Tallegio, Aged Red Leicester, Bosworth Ash and Blue Pico, homemade chutney and charcoal wafers £9.95/ person or £12.25 with a glass of Vintage Port

