



Reflections A la Carte

Starters

Soup of the Day £10.50
Warm Artisan Bread (v,gfo)

Chicory Waldorf Salad £12
Goat's Cheese Mousse, Chicory Marmalade (v)

Cured Chalk Stream Trout £11
Beetroot Tartare, Crispy Samphire, Candy Beetroot

Beef Skirt Tartare £16
Chive Emulsion, Pickled Kohlrabi, Tapioca Crisp

Chicken Liver Parfait £12
Brioche Bun, Plum Gel

Mains

Pork Tenderloin £34
Cowberry Sauce, Pomme Anna, Romanesco, Baby Carrots

Plaice £35
Minted New Potatoes, Roasted Lemon and Saffron Beurre Blanc, Crispy Samphire

Venison and Wild Mushroom Pie £29
Caraway Butter Mash Potato, Seasonal Greens

Wild Mushroom and Truffle Ragu £23
Dill Potato Dumplings, Truffle Oil

Spiced Aubergine £26
Spelt, Cauliflower Couscous, Cashews, Pickled Raisins (v)

Grilled 40-Day Aged Fillet Served Medium £55
Aged Balsamic Tomatoes, and Grilled Roscoff and Rocket Salad, Garlic Roasted Mushroom

Sides

BBQ Glazed Tenderstem £6.50 | Maple Glazed Carrots £6.50 | Crispy Kale and Seasonal Greens £6.50

Triple Cooked Chips £7.50 | Reflections Fries £6.50

Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.



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Desserts

'Apple Crumble' £12

Apple Bavarois, Calvados Caramelised Apple, Granny Smith Sorbet, Demerara Crumble

Chocolate Mousse, Salted Peanut and Banoffee £12

Caramelised Banana, Dulce de Leche, Peanut and Cacao Nib Nougatine

Micro Tropical Fruit Salad £12

Pomegranate Jelly, Passionfruit and Banana Sorbet

White Chocolate and Mango Mousse £12

Passionfruit, Mint, Mango Sorbet and Mint Gel

Selection of British Cheeses £14

Lavoche, Charcoal Cracker, Bramley Apple & Fig Chutney

Homemade Ice Creams and Sorbets £10

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