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**CHEF'S 6 COURSE TASTING MENU      £65.00/PERSON**


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This menu is for the enjoyment of the entire table

Amuse Bouche

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Cured & confit salmon, smoked crème fraîche,  
potatoes, Avruga caviar

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Crispy risotto, ceps mushroom, parsley coulis,  
sage from our roof garden

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Seared John Dory, Paimpol coco beans,  
smoked peppers, octopus, squid, yuzu

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Merryfield duck breast, sweet potato puree,  
damson & miso marmalade

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Fresh figs & raspberries, cheesecake cream,  
cinnamon streusel, horchata ice cream

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Tea or Coffee & petits fours

**WINE BY THE GLASS...**

**ASK OUR SOMMELIERTO RECOMEND  
THE BEST WINE PAIRING**

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**A LA CARTE MENU**


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**STARTERS**

Aubergine & piquillos pepper, white tuna ventresca, roquette, black olives	9.00
Organic Pugliese burrata, Cornish beetroots, figs, Barolo vinegar, melba toast (v)	11.00
Welsh hen's egg yolk ravioli, burned leeks, clams, shimenji mushroom	12.00
Scottish venison carpaccio, chilli & berries dressing, pears, fennel pollen	14.00
Cured & confit salmon, smoked creme fraiche, potatoes, Avruga caviar	14.00
Native blue lobster salad, kumquats, artichokes, organic carrots	21.00

**MAINS**

Crispy risotto, ceps mushroom, parsley coulis, sage from our roof garden (v)	28.00
Seared John Dory, Paimpol coco beans, smoked peppers, octopus, squid, yuzu	29.00
Grilled brill on the bone, rainbow cauliflowers, spiced lemon marmalade, wakame beurre blanc	30.00
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Organic British chicken & foie gras, black polenta, summer truffle, corn, bacon	30.00
Rhug Estate salt marsh lamb duo, grilled saddle & confit shoulder, oriental flavours	31.00
Hereford 28 day-aged ribeye steak, bone marrow, grelot onions, red wine sauce	34.00

**SIDES**

Market vegetables, mash or homemade frite	4.00
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All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Meat weights are approximate uncooked weights. (v) Suitable for vegetarians. Fish dishes may contain bones or shells.

**Food allergies and intolerances:** Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.