

## CHEF'S TASTING MENU

60.00£/person

This menu is for the enjoyment of the entire table

## Amuse Bouche

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Melon gazpacho, goat cheese, coriander,  
poppy seed, Cumbrian air dried ham

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Crispy Welsh hen's egg, green peas, girolles,  
toasted hazelnuts

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

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Organic British chicken & foie gras, black  
polenta, summer truffle, corn, bacon

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Vanilla and lemon cheesecake,  
English strawberries, basil, sorbet

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Tea or Coffee & petits fours

## WINE BY THE GLASS...

Ask our sommelier to recommend  
the best wine pairing

## A LA CARTE MENU

STARTERS

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|--|-------|
| Melon gazpacho, goat cheese, coriander, poppy seed, Cumbrian air dried ham | 8.50  |
| Organic Pugliese burrata, grilled peach, basil, cucumber, melba toast (v)  | 9.50  |
| Crispy Welsh hen's egg, green peas, girolles, toasted hazelnuts (v)        | 10.00 |
| Portland crab meat courgette, watermelon, herbs from our garden, curry     | 11.00 |
| Aberdeen Angus beef tartar, sesame crisp, wasabi mayo                      | 12.50 |
| Scottish langoustine ravioli, tomato marmalade, bisque, timur berry        | 13.50 |

MAINS

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|--|-------|
| Josper grilled round courgette, risotto, mascarpone, marjoram (v)                    | 18.50 |
| Halibut poached in Matcha tea, red miso, English Swiss chard, hijiki                 | 26.50 |
| Seared John Dory, Paimpol coco beans, smoked peppers, octopus, squid, yuzu           | 29.00 |
| ***  |       |
| 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

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|---|------|
| 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.

## BRUNCH

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3 COURSES & BOTTOMLESS PROSECCO

£49 per person

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### STARTERS

Creme brulée of foie gras, limoncello jelly, lemon balm  
Scallops carpaccio, beetroot, granny smith apple, horseradish cream  
Quinoa salad, cauliflower, quince dressing (v)  
Gyoza of veal ossobucco, spicy green olive puree and carrot shavings  
Tomato gazpacho, balsamic, basil

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### MAINS

English grass fed beef skirt, organic fried eggs, roastie potatoes for 2 to share  
Crispy organic egg royale, hot smoked salmon, light wasabi hollandaise  
Fresh casarece pasta, Cime di rapa, girolles, cherry tomato (v)  
Cod marinated in mirin, courgette puree, courgette flower, ricotta, pepper sauce  
Porc T-bone, Parmiggiana, Aubergine foam

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### SIDES

Market vegetables, mash or triple-cooked chips add £4.00

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### SWEETS

Ask us for today's list of artisan cheeses  
Vanilla cheesecake tart and berries  
Warm chocolate cake, candied pecans, salted caramel  
Dulcey and blueberry choux pastry  
Selection of homemade ice cream and sorbet  
Milk chocolate and mango entremets cake

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Served from 12:00 to 14:00 (last order) on Saturdays, Sundays and Bank Holiday. Bottomless Prosecco is available for 2 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill. Reservations are subject to availability. Price includes VAT. A discretionary 12.5% service charge will be added to your final bill.

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