

A LA CARTE

CHEF'S TASTING MENU £65.00/person

STARTERS

Organic pugliese Burrata, British nettle pesto, green apples, red peppers, pinenut tuile (v)	9.50
Welsh hen's egg, green beans, Trealy farm smoked pork belly, anchovies, Ceasar dressing	10.50
Marinated red mullet, onion marmelade, pizza dough, oregano, black olive	11.50
Grilled octopus & courgette salad, ricotta, smoked paprika, basil	12.00
Seared foie gras, glazed Alphonso mango, kumquat puree, lime & ginger	13.50
Portland crab meat salad, white asparagus panna cotta, miso mayonnaise, tomato coulis	14.00

MAINS

Aubergine & Warwickshire Berskwel cheese mille feuilles, tomato sauce, basil (v)	26.00
Lightly confit & smoked Scottish salmon, mint & pea veloute, braised little gem	27.00
Diver caught scallops, macaroni timbale, British green asparagus, spring mushrooms	31.00

Duck breast from Merrifield farm, loquats, radishes, taco with the confit legs, duck jus	31.00
Josper grilled Rhug Estate lamb, organic spelt, wild garlic, broadbeans, lemon, savory	32.00
300g of Hereford 28 day-aged ribeye steak, potato gratin, grilled spring onions	34.00

SIDES

Market vegetables, mash or homemade frites	4.00
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This menu is for the enjoyment of the entire table

Amuse Bouche

Welsh hen's egg, green beans, Trealy farm smoked pork belly, anchovies, Ceasar dressing

Lightly confit & smoked Scottish salmon, mint & pea veloute, braised little gem

Aubergine & Warwickshire Berskwel cheese mille feuilles, tomato sauce, basil

Josper grilled British beef fillet, potato gratin, spring onions

Our famous mash potato

Chocolate tuile, milk & dark chocolate cream, walnut praline, vanilla ice cream

Tea or Coffee & petit fours

MATCHING WINE FOR YOUR TASTING MENU...

Additional £40.00/person

Ask our sommelier to recommend the best wine

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.