

**A LA CARTE**

**CHEF'S TASTING MENU £65.00/person**

**STARTERS**

Organic Burrata foam, heirloom tomato & peach, marjoram crumble, barel aged balsamic (v)	9.50
Welsh hen's egg, green beans, Trealy farm smoked pork belly, anchovies, Caesar dressing	10.50
Marinated red mullet, onion marmalade, pizza dough, oregano, black olive	11.50
Grilled octopus & courgette salad, ricotta, smoked paprika, verbena	12.00
Seared foie gras, glazed Alphonso mango, orange puree, lime & ginger	13.50
Portland crab meat salad, English gherkin, coconut & cucumber gazpacho, sesame	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
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Josper grilled squab pigeon, braised legs, black cherries, shiso, red miso gnocchi	28.00
Slow cooked Rhug Estate lamb shoulder, saffron panisse, apricots, broad beans & chickpeas	29.00
Hereford 28 day-aged ribeye steak, Jersey royal potatoes & 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

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

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

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

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Josper grilled Scottish beef fillet, confit shallots, green asparagus

Our famous mash potato

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

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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.