

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
Hot duck foie gras, seared honey melon, small British berries, green pepper	13.50
Portland crab meat salad, English gherkin, coconut & cucumber gazpacho, sesame	14.00

MAINS

Stuffed courgette flowers, citrus risotto, berkwell cheese, agrume tartare, lemon thyme (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

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

Organic Burrata foam, heirloom tomato & peach, marjoram crumble, barel aged balsamic

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

Courgette flower, citrus risotto, cider cured pork cheek, lemon thyme

Josper grilled Scottish beef fillet, confit shallots, green asparagus

Our famous mash potato

Black forest, Manjari chocolate, back cherry sorbet

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.