

A LA CARTE

CHEF'S TASTING MENU £69.00/person

STARTERS

Organic Burrata foam, heirloom tomato & peach, marjoram crumble, barel aged balsamic (v)	9.50
Red mullet escabèche, onion marmalade, pizza dough, oregano, black olive	11.00
Marinated octopus, Hackney n’duja sausage, romanesco, lime & pickles	12.50
Organic hen’s egg, British sweetcorn, Cornish gouda, black truffle, smoked pork belly	12.50
Beef cheek & foie gras cromesqui, bell peppers, pine nuts, sherry vinegar, herbs salad	13.50
Portland crab meat salad, English gherkin, coconut & cucumber gazpacho, sesame	14.00

MAINS

Stuffed courgette flowers, citrus risotto, berkswell cheese, agrume tartare, lemon thyme (v)	26.00
Poached brill, Paimpol coco beans, marsh samphire, seaweed “beurre brun”	28.00
Diver caught scallops, Scottish lobster & tiger prawns ravioli, bisque emulsion, tarragon	33.00

Josper grilled Welsh grouse, braised legs, damson puree, shiso, red miso gnocchi	28.00
Slow cooked Rhug Estate lamb shoulder, saffron panisse, plums, broad beans & chickpeas	29.00
Hereford 28 day-aged sirloin on the bone, “pommes Darphin” & Choron sauce	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

Poached brill, Paimpol coco beans, marsh samphire, seaweed “beurre brun”

Steamed organic hen’s egg, British sweetcorn, bacon

Gouda & black truffle

Welsh fallow deer saddle baked in fig leaves, Cornish beetroot, figs chutney

Our famous mash potato

Black forest, Manjari chocolate, black 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