

A LA CARTE

FESTIVE TASTING MENU £70.00/person

STARTERS

Organic Cornish beetroot, rainbow radish, borscht sorbet, pomegranate (v)	9.00
Pine smoked Scottish Salmon, potato soufflé, whipped cream	11.00
Pâté en croute, wild boar & foie gras, pistachios, pomelos & quince chutney	12.00
Stilton & pear tortello, timur berry, celeriac foam, bee pollen (v)	12.50
British dry aged beef tartar, confit egg yolk, white soy & mirin, sesame, wasabi mayo	12.50
Portland crab meat salad, homemade kimchi, carrot puree, coriander	14.00

MAINS

Spinach spaghetti “alla chitarra”, girolles, black trumpet, yellow chanterelle, parsley & garlic (V)	26.00
Slow cooked seabass, truffle & dashi broth, organic cabbage, smoked bacon	33.00
Bouillabaisse, John Dory, scallop, langoustine, ratte potatoes, saffron, tapioca crisp	33.00

Roasted Rhug Estate organic lamb saddle, kohlrabi, swisschard, herbs crust	32.00
Josper grilled Welsh venison fillet, braised salsify, London gin, smoked in juniper berry	33.00
Hereford 28 day-aged sirloin on the bone, chicory root, coffee hollandaise	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

Pine smoked Scottish salmon, potato soufflé, whipped cream

Lobster quenelle, seared foie gras, truffle broth

Stilton & pear tortello, timur berry, celeriac foam

Rose veal filet, pumpkin, sage, preserved lemon butter

Melting hot chocolate tart, clementine zest & 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 and games may contain shoots. **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.