

A LA CARTE

CHEF TASTING MENU

£70.00/person

STARTERS

Steamed organic welsh egg, Rollight foam, hens of the wood mushrooms, brioche melba (v)	11.00
Marinated seabass, organic beetroot, lavender honey, fresh yuzu zest	12.00
Pâté en croute, venison & wild boar, pistacchios, pickled black berries	12.00
British dry aged beef tartar, white soy & mirin, sesame, wasabi mayo	12.50
Squid & octopus salad, cime di rapa, broccoli, sweet garlic chips, bottarga	13.00
Portland crab meat, blood orange jelly, kumquat, yogurt, coriander	14.00

This menu is for the enjoyment of the entire table

Amuse Bouche

Portland crab meat, blood orange jelly, kumquat, yogurt, coriander

Steamed organic welsh egg, Rollight foam, hens of the wood mushrooms, brioche melba

Flammed Scottish salmon, sorel sauce, spinach berlingo, tobiko

Josper grilled venison fillet, braised salsify, London gin, smoked in juniper berry

Black forest, Manjari chocolate, black cherry sorbet

Tea or Coffee & petit fours

MAINS

Tagliatelle of celeriac, black truffle, Jerusalem artichoke, egg yolk, parmesan, hazelnut (v)	27.00
Flammed Scottish salmon, sorel sauce, spinach berlingo, tobiko	28.00
Bouillabaisse, John Dory, scallop, langoustine, ratte potatoes, saffron, tapioca crisp	33.00

Duo of partridge & foie gras, organic cabbage, smoked bacon, braised legs	28.00
Grilled Rhug Estate organic lamb, olive & harrisa puree, artichoke, confit cedro	32.00
Dry aged Hereford beef fillet, onion tart, smoked Roscoff mousse, Perigueux	36.00

MATCHING WINE FOR YOUR TASTING MENU...

Additional £40.00/person

Ask our sommelier to recommend the best wine

SIDES

Market vegetables, mash or homemade frites	4.00
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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.