

A LA CARTE

CHEF TASTING MENU

£70.00/person

STARTERS

Organic soft boiled egg, purple potato gaufrette, wild garlic, olive oil foam (v)	11.00
Duo of squid & courgette spaghetti salad, coconut dressing, ginger mayo, squid ink tuile	12.00
Josper grilled giant prawn, nettle mousse, Burrata chips & stracciatella, mandarine bisque	14.00
Scallops ceviche, white asparagus coulis, hazelnut granite, lemon balm	13.50
Onion veloute, beef croquette, Josper grilled calcot onion, Tropea onion	11.50
Foie gras terrine, Chardonnay jelly, Alphonso mango sorbet, home made scots pine bread	14.00

MAINS

Agnolotti, cave aged Cheddar, black truffle, spiky artichoke (v)	27.00
Seared hake, wakame sauce, spelt risotto, green asparagus, Oscietra caviar	29.00
Dover sole Meuniere, Grenobloise sauce, Jersey royal potato confit, green erbette	34.00

Guinea fowl, burnt hay crust, Josper grilled guinea fowl leg, morel sauce, lovage	28.00
Grilled Rhug Estate organic lamb, panisse, mustard crust, tarragon sauce	32.00
Dry aged Hereford beef fillet, heritage carrots, passionberry, wet garlic	36.00

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

Duo of squid & courgette spaghetti salad, coconut dressing, ginger mayo, squid ink tuile

Organic soft boiled egg, purple potato gaufrette, wild garlic, olive oil foam (v)

Seared hake, wakame sauce, spelt risotto, green asparagus, Oscietra caviar

24 hour cooked beef short ribs, bone marrow butter, mash potatoes

Chocolate golden bar, pecans, dulce de leche, salted toffee ice cream

Tea or Coffee & petit fours

MATCHING WINE FOR YOUR TASTING MENU...

Additional £45.00/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.