

A LA CARTE

CHEF TASTING MENU

£70.00/person

STARTERS

Crispy organic Welsh egg, wild garlic foam, broad bean & apricot ragu, Scarlet elf cup (v)	11.00
Teriyaki eel & foie gras terrine, dashi jelly, sea herbs salad, red Kampot pepper	11.00
Duo of squid & courgette spaghetti salad, coconut dressing, ginger mayo, squid ink tuile	12.00
Onion soup, beef croquette, Jospier grilled calcot onion, Tropea onion	12.50
Scallops ceviche, white asparagus coulis, hazelnut granite, lemon balm	13.50
Portland crab meat, blood orange jelly, yoghurt, coriander	14.00

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

Crispy organic Welsh egg, wild garlic foam, broad bean & apricot ragu, Scarlet elf cup

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

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 erbettes	34.00

Guinea fowl, burnt hay crust, Jospier 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

MATCHING WINE FOR YOUR TASTING MENU...

Additional £45.00/person

Ask our sommelier to recommend the best wine

SIDES	Market vegetables, mash or homemade frites	4.00
--------------	--	------

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.