

DINNER MENU

Fifty Five Pounds | Three Courses

STARTERS

QUAIL

Medjool Dates, Orange Braised Chicory, Beetroot

CORNISH CRAB

Lemongrass Bisque, Confit Salmon, Cockles, Sea Herbs, Artichoke

MAPLE GLAZED VEAL SWEETBREADS

Orzo, Osso Bucco, Girolle Mushrooms, Winter Truffles

CEVICHE OF ORKNEY SCALLOPS

Radish, Spiced Cauliflower, Ewe's Curd, Kaffir Lime, Chilli

POACHED SCOTTISH LOBSTER

Cucumber, Buttermilk, Squid Ink, Wasabi Mousse, Chervil Oil

MAIN COURSES

SIRLOIN OF BEEF

Beef Tomato, Mustard, Puy Lentils, Snails, Ox Cheek & Tongue Pie

SUCKLING PIG

Loin, Belly, Shoulder, Morels, Peas, Wild Garlic Dumpling, Pork Pie, Garlic Jus

PAN FRIED MONKFISH TAIL

Parma Ham, Angel Hair, Cheek, Chickpea and Tomato Stew, Clams

CANNON OF LAMB

Concorde Pear, Braised Neck, Almonds, Potato Terrine, Sauce Albufera

ATLANTIC HALIBUT

Langoustines, Nasturtium, Wild Fennel, Vermouth Cream, Young Leeks, Caviar

SIDES - *Four Pounds Fifty*

Jersey Royals, Confit Shallot

Groombridge Asparagus, Smoked Salt

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT

CHEESE COURSE

(optional)

CHOOSE A SELECTION FROM OUR CHEESE CABINET

3 Cheese 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

DESSERTS

CHOCOLATE AND PASSION FRUIT

Dark Chocolate, White Chocolate, Passion Fruit Jelly and Sorbet

BANANA SOUFFLE

White Chocolate and Lime Creme, Kalamansi Sorbet

RHUBARB, GINGER AND CUSTARD

Cheesecake, Poached Yorkshire Rhubarb, Stem Ginger, Rhubarb Sorbet

AMALFI LEMON MILLE-FEUILLE

Candied Lemon, Curd, Pistachio Ice Cream

BLOOD ORANGE PARFAIT

Liquorice, Sherbet, Tonka Bean Curd, Rapeseed Cake

CHEESES

Artisan Biscuits, Apple Chutney

Six Pound supplement

COFFEE AND PETITS FOURS

Four Pounds Fifty