

# DINNER MENU

## SELECTION OF BREAD & TABLE SNACKS

### STARTERS

TUNA TARTARE Heritage Tomato Gazpacho Dressing, Granny Smith, Pickled Red Chilli, Radish	13
ROAST DUCK BREAST Spiced Oat and Treacle Cake, Roast Pumpkin, Toasted Seeds, Confit Leg, Pickled Mushrooms	12
SEARED HAND DIVED ORKNEY SCALLOPS Barbeque Sweetcorn, Chive and Truffle Stuffed Chicken Wing, Sea Aster	16
RABBIT AND MACADAMIA BALLOTINE Foie Gras, Poached Peached, Pain Perdu	10

### MAIN COURSES

GRASS FED 50 DAY AGED SIRLOIN OF BEEF Smoked White Onion, Braised Short Rib, Sauce Soubise, Artichoke, Penny Bun Mushroom	33
PAN FRIED COD Seafood Agnolotti, Cumin and Tomato Bisque, Confit Fennel, Cherry Tomatoes	28
LAMB CANNON Samphire, Carrots Cooked in Yeast Extract, Braised Lamb Shoulder, Comte Potato	30
ATLANTIC HALIBUT Coconut Gnocchi, Turnips, Thai Fish Broth, Lemongrass, Pak Choi	28
<b>CHEESE COURSE</b> <i>(optional)</i>	7

### DESSERTS

GATEAUX OPERA Poached Plums, Hazelnut, Espresso Ice-Cream	10
LEMON VACHERIN Sicilian Lemon Curd, Vanilla Meringue, Lemon Sponge, Lemon Verbena Ice Cream	9
RASPBERRY SOUFFLE Raspberry Sorbet, Caramelized White Chocolate Sauce	12
CHEESES <i>(please ask for today's cheeses)</i> Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey	12

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 5% VAT / 20% VAT (alcohol)