

## à la carte menu

### Starters

Cornish Crab and Octopus, roast tomato, chorizo jam, baked capsicum, crisp chicken	16
Stuffed Rabbit Saddle, ventreche bacon, fig chutney, beetroot, red wine jus	16
Roast Orkney Scallop, smoked haddock croquette, maple, squash and parmesan sauce	19
Poussin Kyiv, confit leg, fermented garlic, pak choi, roast plum	15
Marinated Tuna, smoked almonds, pomelo, sesame, avocado	15
Soy Glazed Hen of the Woods, ⑤ cauliflower kimchi, smoked tofu, wild rice	14
Halloumi 'Schnitzel', ✓ aubergine caviar, black garlic, caper, citrus slaw	14

### Caviar

*to share 95*

30g tin of Petrossian royal ossetra caviar, potato rosti, crème fraîche

### Main Courses

Roast Fillet of Dry Aged Beef, thyme layered potatoes, slow cooked shin lasagne, watercress, horseradish, peppercorn cream sauce	48
Roast Atlantic Cod, Isle of Wight tomatoes, artichoke barigoule, sea aster, crab and buttermilk sauce	37
South Downs Lamb, lamb loin, pressed glazed breast, Bombay samosa, pickled fennel, ricotta	42
Soy Poached Halibut, shimeji mushroom, prawn dumpling, spring onion, hot and sour cabbage	42
Satay Cauliflower, ⑤ sesame and garlic Chinese leaf, coriander couscous, pickled raisins	29
Enoki and King Oyster Mushroom, ✓ thyme and potato terrine, torched onion, radish, green peppercorn sauce	27

### side dishes 6.00

hash brown, roast garlic mayonnaise, pecorino  
runner beans, red wine vinegar, shallot  
young leaf, hazelnut and citrus salad

✓ = dishes suitable for Vegetarians | ⑤ = dishes suitable for Vegans

## Desserts

Milk Chocolate and Hazelnut Parfait, cherries, praline, salted caramel	14
Raspberry Soufflé, raspberry sorbet, white chocolate and bay	14
Baked Vanilla Cheesecake, citrus, puff pastry ice cream, meringue	12
Barbequed Rum Pineapple, ⑤ coconut and mango terrine, pina colada sorbet	12
Barkham Blue, fresh honeycomb, summer truffle, water biscuit	8

## Selection of Coffee or Teas served with sweet treats 6

### kopi luwak *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

### spirits, liqueurs & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks