

à la carte menu

Starters

Cornish Cock Crab, apple and hazelnut dressing, pickled carrot, kohlrabi and coriander	17
Confit Duck, five spiced 'eggy bread', smoked duck, parfait, remoulade, white peach	16
Pan Fried Orkney Scallop, fragrant chicken and mushroom broth, shitake mushroom, kafir lime	19
Pot Roast Boned Quail, confit leg 'bon-bon', yogurt, grilled padron pepper, nduja	16
Marinated Halloumi, ✓ maple, chilli, toasted hazelnuts, pomegranate, bitter leaves	14
Tomato and Red Pepper Gazpacho, ✓ fried bocconcini, sugar snap peas, black olive tapenade, fresh apricot	14

Main Courses

Fillet of Scottish Beef, soy braised short rib, caramelized cauliflower, choy sum, peanut, mushroom soy cream sauce	48
Roast Monkfish Tail, mussels, creamed leek, butter braised ratte potato, fish cream sauce	42
Roast Rack of South Downs Lamb, braised lamb shoulder, courgette, tomato fondue, lovage pesto	46
Stuffed Fillet of Lemon Sole, prawn mousse, Devon palourde clams, citrus braised endive, chive beurre blanc	44
Char Siu Roasted Cauliflower 'Steak', ✓ wild rice, peanut and lime slaw, spring onion	29
Masala Baked Aubergine, ✓ preserved lemon yogurt, toasted chickpeas, pistachio dukkah	29

side dishes 6.00

spiced new potatoes, coriander yogurt, chili, crispy onion
ratatouille, garlic confit breadcrumbs
green beans, salsa verde
compressed watermelon salad with mint and feta

Desserts

Raspberry Soufflé, crumble top, raspberry sorbet, vanilla and raspberry sauce	14
Warm Spiced Rum-Soaked Ginger Cake, poached pineapple, crystallized ginger, pistachios, yogurt sorbet	12
Dark Chocolate Mousse, Kentish strawberries, strawberry sorbet, fennel pollen	13
Almond and Vanilla Rice Pudding, ⑤ griottine cherry, marcona almonds, 'honeycomb'	12
Selection of 3 Cheeses, chutney, water biscuit	16

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