

à la carte menu

Starters

Cornish Crab and Octopus, roast tomato, chorizo jam, baked capsicum, crisp chicken	16
Veal Ossobuco, onion bhaji, cauliflower, minted yoghurt, almond cream	16
Hand Dived Orkney Scallops, monks beard, jersey royal brandade, chives, smoked trout roe	19
Confit Chicken and Tarragon Ballotine, ventreche bacon, apricot, graceburn, heritage tomatoes, basil pesto	15
Hen of the Woods, ⑤ preserved lemon, spring peas, broad beans, fermented garlic	14
Maple Roast Halloumi, ✓ sunflower seeds, pomegranate, red chili, puntarelle	14
Venison Tartare, duck egg yolk, potato straw crisps	15

Main Courses

Aged Scottish Beef Fillet / Rib-Eye, glazed Jacob's ladder, celeriac remoulade, white wine braised cabbage, salt baked celeriac, chimichurri	48 / 44
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
Butter Roasted King Oyster Mushroom, ✓ celeriac fondant, caraway cabbage, yeasted purée	27

side dishes 6

hash browns, truffle mayonnaise, chives
harissa carrots, chickpeas, yoghurt
peas braised with asparagus and pancetta

Optional Cheese Course

Dolcelatte, 8
quince, crisp focaccia, nasturtium

Desserts

Apple Tarte Tatin for 2 to Share *(please allow 25 minutes)* 15pp
pedro ximénez, Tahitian vanilla ice cream

Dark Chocolate Tonka Moelleux, 14
pistachio ice cream, clementine, almond florentine

Raspberry Soufflé, 14
raspberry sorbet, white chocolate and bay

Baked Vanilla Cheesecake, 12
citrus, puff pastry ice cream, meringue

Barbequed Rum Pineapple, ① 12
coconut and mango terrine, pina colada sorbet

Selection of Cheeses from our Cabinet,
3 cheeses 11.00 | 5 cheeses 17.00 | 7 cheeses 23.00

Coffee, Tea & 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