



à la carte menu

Starters

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| Cornish Cock Crab, apple and hazelnut dressing, pickled carrot, kohlrabi and coriander | 16 |
| Stuffed Rabbit Saddle, ventreche bacon, walnut ketchup, beetroot, red wine jus | 16 |
| Roast Orkney Scallop, smoked haddock croquette, maple, squash and parmesan sauce | 19 |
| Pot Roast Boned Quail, confit leg 'bon-bon', yogurt, grilled padron pepper, nduja | 15 |
| Soy Glazed Hen of the Woods, [Ⓟ] cauliflower kimchi, smoked tofu, wild rice | 14 |
| Halloumi Schnitzel, [√] red pepper jam, radicchio, hazelnuts | 14 |

Main Courses

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| 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 | 40 |
| Loin of South Downs Lamb lamb Cumberland pie, poached 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 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

dauphinoise potatoes
green beans, confit shallot, red wine vinegar
spiced onion 'flower'
new potatoes, salsa verde



Desserts

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| Dark Chocolate Mousse, pecan brownie, caramelized milk nuggets, miso caramel | 13 |
| Roast Banana Soufflé, dark chocolate sorbet | 14 |
| Warm Treacle Tart, poached Yorkshire rhubarb, vanilla crème fraiche | 12 |
| Pear and Cashew Nut 'Cheesecake', [Ⓥ] medjool dates, ginger, poached pears, pear sorbet | 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