

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
Breaded Poussin Breast, garlic butter, confit leg, 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, shallot, horseradish, peppercorn cream sauce	48
Roast Monkfish Tail, mussels, creamed leek, braised ratte potato, fish cream	40
Hedgerow Farm Venison saddle, caramelized quince puree, salsify, rosehip and juniper sauce	46
Soy Poached Halibut, shimeji mushroom, prawn dumpling, spring onion, hot and sour cabbage	44
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	29

side dishes 6.00

hash brown, roast garlic mayonnaise, pecorino
sugar snap peas, minted yogurt
cauliflower cheese, cider, wholegrain

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

Desserts

Milk Chocolate and Hazelnut Parfait, pear, praline, salted caramel	13
Raspberry Soufflé, raspberry sorbet, white chocolate and bay	14
Blackberry Financier, honeycomb, caramelized apple sorbet	12
Barbequed Rum Pineapple, ⑤ coconut and mango terrine, pina colada sorbet	12
Barkham Blue Cheese, fresh honeycomb, summer truffle, water biscuit	11

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