

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, pink grapefruit, 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 30g tin of Petrossian royal ossetra caviar, potato rosti, crème fraiche	to share 95


Main Courses

Roast Fillet of Dry Aged Beef, thyme layered potatoes, slow cooked shin lasagne, horseradish, peppercorn cream sauce	48
Roast Monkfish Tail, mussels, creamed leek, butter braised ratte potato, fish cream sauce	40
Hedgerow Farm Venison Saddle caramelized quince purée, braised red cabbage, rosehip and red wine sauce	46
Soy Poached Halibut, shimeji mushroom, prawn dumpling, spring onion, hot and sour cabbage	44
Roast Free Range Chicken Breast French horn mushroom, cavolo nero, parmesan gnocchi, truffle chicken velouté	38
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

Desserts

Dark Chocolate Mousse, pecan brownie, caramelized milk nuggets, miso caramel	13
Blackberry Crumble Soufflé, caramelized apple sorbet, vanilla custard	14
Warm Treacle Tart, Matfield honey roasted figs, vanilla crème fraîche	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