

A LA CARTE

STARTERS

SCALLOPS

Roast Diver Caught Scallops, Caramelized Quince, Toasted Hazelnuts, 16

RABBIT AND HAZELNUT PRESSING

Buffalo Mozzarella, Wild Garlic, Praline, Liver Parfait, Red Endive 13

POT ROAST QUAIL

Burnt Onion, Vacherin Mont d'Or, Salt Baked Beetroot, Quail Jus Gras 13

CARROT AND GINGER

Pickled Heritage Carrots, Carrot and Ginger Emulsion, Spiced Red Lentils 7

MAINS

SIRLOIN OF BEEF

50 Day Aged Grilled Sirloin of Dexter Beef, Maple Glazed Sweetbread, Loaded Jerusalem Artichoke Skin, Jacobs Ladder, Boulangère Potato 33

ROAST MONKFISH TAIL

Seared Cauliflower, Toasted Peanuts, Baked Sand Carrots, Lobster and Carrot Cream 31

SADDLE OF VENISON

Haunch and Swede Pudding, Roast Sweet Potato, Girolles, 'Brown Sauce' 28

YEAST EXTRACT BAKED AUBERGINE

Gorgonzola, Baby Globe Artichokes, Red Endive 14

SIDE DISHES 4.50

Miso Roasted Cauliflower

Grilled Tenderstem Broccoli with Pickled Chili

Haricot Beans in Tomato with Crispy Onion

Dauphinoise Potato

DESSERTS

DARK CHOCOLATE MARQUISE

Passion Fruit, White Chocolate, Cocoa Nib Brownie, Mango and Passion Fruit Sorbet 12

ROAST BANANA SOUFFLE

White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet 12

COCONUT RICE PUDDING

Rhubarb, Ginger 8

3 CHEESES

Artisan Biscuits, Apple Chutney 7.5

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.
All indicated prices are inclusive of 20% VAT