

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

YELLOW FIN TUNA CEVICHE Kohlrabi and Shiitake Dashi, Sesame, Lime and Ginger	16
PARMA HAM WRAPPED RABBIT SADDLE Baked Jerusalem Artichoke, Pickled Pear, Piemonte Hazelnuts	14
HAND DIVED ORKNEY SCALLOPS Sage and Pumpkin Arancini, Pumpkin Purée, 30 Month Aged Parmesan	18
ROAST MALLARD DUCK Victoria Plum, Black Radish, Brioche, Leg 'Bonbon', Plum Sauce	15
HEN OF THE WOODS ⑤ Roast Squash, Crisp Capers, Sage, Pickled Shallot	14
BETROOT AND BLUE CHEESE ✓ Beetroot 'Tartare', Horseradish, Wild Rice, Dolcelatte	13

MAIN COURSES

DEXTER BEEF FILLET Poached Roscoff Onion, Braised Cheek, Confit Crumb, Roast Celeriac, Green Peppercorn Sauce	45
ATLANTIC HALIBUT White English Asparagus, Pearl Onions, Sea Herbs, Endive Salad, Tarragon and Pommery Mustard Cream	36
HEDGEROW FARM VENISON Roast Saddle, Glazed Parsnip, Venison Sausage, Cavolo Nero, 'Hot Pot', Blaeberry Jus	40
MONKFISH TAIL Charred Sweetcorn, Scottish Girolles, Black Garlic, Tempura Cheek	34
ROCKET GNOCCHI ⑤ Rocket and Hazelnut 'Pesto', Pommery Mustard, Pearl Onions	24
SATAY CAULIFLOWER ✓ Pak Choi, Carrot and Cumin, Peanut Crumb	25

SIDE DISHES £5

Beef Dripping Potatoes, Pommery Mustard Mayonnaise, Chives
Braised White Cabbage, Pancetta and Peas
Balsamic Roast Tender Stem Broccoli

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

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OPTIONAL CHEESE COURSE

TÊTE DE MOINE 8
Apricot, Smoked Almonds, Shallot

DESSERTS

DARK CHOCOLATE AND GINGER TORTE ⑤ 11
Cocoa Nib and Almond Florentine, Blackberry Sorbet

ROAST BANANA SOUFFLE 13
Kalamansi Sorbet, Bay Leaf Crème Anglaise

TONKA BEAN AND WHITE CHOCOLATE PARFAIT 12
Caramelized Apple, Toffee, Toasted Bread Ice Cream

COCONUT SET CREAM 11
'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet

SELECTION OF CHEESES FROM OUR CABINET
3 Cheeses 9.00 | 5 Cheeses 12.00 | 7 Cheeses 15.00

AFTER DINNER

SELECTION OF COFFEE & TEAS,
SERVED WITH WARM MADELEINES & TOFFEE SAUCE 5.50

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. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks