

À la Carte Menu

STARTERS

Rabbit Terrine *

Carrot Textures | Bacon | Pistachio

£8

Smoked – Cured Arctic Char

Orange | Cured Egg Yolk | Dill | Toffee Croutons | Caviar

£11

Venison Ragù

Foie Gras | Spinach | Truffle | Fettuccine

£11

Duo of Scallops *

Pan Fried & Raw

Oyster Emulsion | Apple | Seaweed | Buttermilk

£12

Caramelised Cauliflower Mousse (v)

Grape | Fermented Lentils | Black Garlic | Hazelnut | Parsley

£8

* Gluten Free | (v) Vegetarian

Allergen advice: If you have a food allergy, intolerance or sensitivity, please let your server know on arrival, before you place your order.

The Manager on Duty will oversee your order and the Chef in Charge will check your food meets your requirements.

Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.



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MAINS

Chicken Breast Wrapped in Pancetta

Chicken Thigh | Forest Mushrooms | Spinach | Truffle Bubble & Squeak | Chasseur Sauce

£24

Bouillabaisse

Gurnard | Mussels | Cockles | Winkles

Leek Fondue | Cucumber | Roast Garlic Mash | Rouille | Grilled Sourdough

£24

Beef Fillet

Braised Beef Shin | Smoked Onion | Salt Baked Celeriac | Beef Jus

£32

Skate Wing

Lemon | Chicory | Spiced Granola | White Bean Velouté

£24

Beetroot & Goat's Cheese Gnocchi (v)

Beetroot Textures | Grilled Tenderstem | Walnut | Pesto

£21

SIDES | £4 each

Maple Roasted Chantenay Carrots | Spiced Granola

Smoked Cauliflower Cheese | Bacon Jam *

Waldorf Salad

Mixed Vegetables *

Buttered New Potatoes *

House Salad *

Tomato | Basil Salad *

Rocket | Parmesan Salad *

French Fries *

Sweet Potato Fries *

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DESSERTS

Chocolate & Honey Mousse

Gold Truffle | Honeycomb | Salted Caramel Ice Cream

£10

Banana Soufflé

Rum & Raisin Ice Cream

£9

Lemon & White Chocolate Bavarois

Chocolate Biscuit | Baby Meringue | Strawberry Sorbet

£9

Hazelnut Parfait *

Citrus Textures | Chocolate Sponge | White Chocolate Soil

£9

Dark Chocolate Fondant

Toffee Sauce | Sesame Tuile | Vanilla Ice Cream

£9

Nederburg Winemaker's Reserve, £5.50 | Garonnelles Sauternes, £4.25

Suntory Yamazaki Distiller's Reserve Malt Whiskey, £7.70

Patron XO Café, £4.95 | Espresso Martini, £9.00

Liqueur Coffee, £7.50

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