



## TASTING MENU

### Amuse Bouche



### SALT BAKED GOLDEN BEETROOT

Black truffle, Smoked eel, Burrata, Castel di Lego  
olive oil



### LANGOUSTINE

Chicken liver parfait, port braised shallot



### SQUID A La Plancha

Puy lentils, Lomo de Bellota and rouille



### ROAST QUAIL

Mushroom tortellini cèpe velouté, golden corn  
purée



### ROAST BREAST & PASTILLA OF GOOSNARGH DUCK

Red cabbage, beetroot, macadamia and redcurrant



### LEMON BERGAMOT CREMEUX

Yogurt sorbet, pink grapefruit meringue

or

### SPICED VALRHONA CHOCOLATE

Macerated golden pineapple, cocoa tuile,  
clementine juice

SIX COURSE TASTING MENU £80.00

TASTING MENU WITH MATCHING WINES £135.00

All prices are inclusive of V.A.T. Service is left to your own discretion.  
We only add a 10% discretionary service charge for parties of 6 or more.

#### Food allergy and intolerances:

please inform a member of the front of the house  
when placing your order



## **FISH SHELLFISH AND CRUSTACEAN TASTING MENU**

### **Amuse Bouche**



### **TARBET CRAB AND LANGOUSTINE**

Caviar, green bean, sweet bergamot dressing



### **CEVICHE OF HALIBUT**

Mango and passion fruit



### **OYSTER AND CAVIAR**

Fregola, squid and herbs



### **ORKNEY SCALLOP AND BLACK TRUFFLE**

Jerusalem artichoke, sweet potato and hazelnut



### **COD**

Celeriac, endive and apple  
Sauternes and curry sauce



### **LEMON BERGAMOT CREMEUX**

Yogurt sorbet, pink grapefruit meringue

**or**

### **SPICED VALRHONA CHOCOLATE**

Macerated golden pineapple, cocoa tuile,  
clementine juice

**SIX COURSE TASTING MENU £80.00**

**TASTING MENU WITH MATCHING WINES £135.00**

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## VEGETARIAN TASTING MENU

### Amuse Bouche



### SALT BAKED GOLDEN BEETROOT

Black truffle, Burrata, Castel di Lego olive oil



### EMMENTAL SOUFFLÉ

Creamed swiss chard



### STEAMED AUBERGINE

Ginger, miso and vadouvan



### POTATO AND TRUFFLE

Egg yolk, roasted onion and mimolette



### PUMPKIN RISOTTO

Walnut pesto



### BRAMLEY APPLE SOUFFLÉ

Apple butter sauce

or

### EGG CUSTARD AND NUTMEG TART

Poached Comice pear

SIX COURSE TASTING MENU £75.00

TASTING MENU WITH MATCHING WINES £130.00

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**A LA CARTE**

## **STARTERS**



**ORKNEY SCALLOP AND BLACK TRUFFLE**  
Jerusalem artichoke, sweet potato and hazelnut

**TARBET CRAB AND LANGOUSTINE**  
Caviar, green bean, sweet bergamot dressing

**LANGOUSTINE AND VEAL SWEETBREAD  
ROASTED IN BUCKWHEAT AND THYME**  
Braised endive, curry and Sauternes sauce

## **MAINS**



**TURBOT POACHED IN RED WINE**  
Braised pig's trotter, young leeks and new  
potatoes, red wine sauce

**DOVER SOLE, OYSTER AND CAVIAR**  
Fregola, squid and herbs

**ROAST LOIN OF BORDERS ROE DEER**  
Winter vegetables and fruits, gratin of charlotte  
potatoes, grand veneur sauce

**ROAST BREAST & PASTILLA OF  
GOOSNARGH DUCK**  
Red cabbage, beetroot, macadamia and redcurrant

**THREE COURSE MENU £75.00**

**THREE COURSE MENU WITH MATCHING WINES £120.00**

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