

CHEF'S 6 COURSES TASTING MENU 60.00£/person

This menu is for the enjoyment of the entire table

Amuse Bouche

Melon gazpacho, goat cheese, coriander, poppy seed, Cumbrian air dried ham

Crispy Welsh hen's egg, green peas, girolles, toasted hazelnuts

Seared John Dory, Paimpol coco beans, smoked peppers, octopus, squid, yuzu

Organic British chicken & foie gras, black polenta, summer truffle, corn, bacon

Vanilla and lemon cheesecake, English strawberries, basil, sorbet

Tea or Coffee & petits fours

WINE BY THE GLASS...

Ask our sommelier to recommend the best wine pairing

A LA CARTE MENU

STARTERS

Melon gazpacho, goat cheese, coriander, poppy seed, Cumbrian air dried ham	8.50
Organic Pugliese burrata, grilled peach, basil, cucumber, melba toast (v)	11.00
Crispy Welsh hen's egg, green peas, girolles, toasted hazelnuts (v)	12.00
Portland crab meat courgette, watermelon, herbs from our garden, curry	13.00
Aberdeen Angus beef tartar, sesame crisp, wasabi mayo	13.50
Scottish langoustine ravioli, tomato marmalade, bisque, timur berry	14.00

MAINS

Josper grilled round courgette, risotto, mascarpone, marjoram (v)	18.50
Halibut poached in Matcha tea, red miso, English Swiss chard, hijiki	26.50
Seared John Dory, Paimpol coco beans, smoked peppers, octopus, squid, yuzu	29.00

Organic British chicken & foie gras, black polenta, summer truffle, corn, bacon	30.00
Rhug Estate Salt marsh lamb duo, grilled saddle & confit shoulder, oriental flavours	31.00
Hereford 28 day-aged ribeye steak, bone marrow, grelot onions, red wine sauce	34.00

SIDES

Market vegetables, mash or homemade frite	4.00
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All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights. (v) Suitable for vegetarians. Fish dishes may contain bones or shells. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.