

SAMPLE

Restaurant Dinner Menu

STARTERS

Truffle beignets, golden beetroot, white balsamic and chestnut dressing (V)	£11.50
Marinated sea bass, fennel emulsion, micro basil, brown shrimp guacamole	£13.50
Devon crab, citrus crème fraîche, honey and lemongrass madeleines	£14.00
Hand dived Orkney scallops, leek terrine, ham hock and cashew nuts	£19.00
Jerusalem artichoke soup, wood pigeon and fig spring roll	£ 7.50
Ragstone goats cheese pannacotta, Cumbrian ham and confit tomato	£12.00
Ballotine of foie gras, spiced plum chutney, wild mushroom brioche	£15.00
Hot foie gras, apple calvados and ginger, salt and pepper praline	£17.00

Should you have any food allergies
or special dietary requirements please inform your waiter

All prices inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill

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MAINS

Beetroot terrine, wild mushroom samosa, horseradish Mascarpone, walnut dressing (V)	£19.50
Halibut, baby spinach, grapes and verjus velouté	£25.00
John Dory, Serrano ham and quince pearl barley risotto, quince foam	£28.50
Wild bass, King Edward blinis, clams, cockles and mussels	£29.50
Honey glazed duck breast, red onion tarte tatin, foie gras endive	£25.50
Lamb cutlets, braised belly, sweetbread, cassoulet beans, tomato fondue	£28.50
Venison, pumpkin gnocchi, date and cumin purée, juniper oil	£29.00
Fillet of beef, café de Paris butter, smoked garlic cream, dried tomato dust	£32.00
Chantenay carrots	£ 3.00
Spinach	£ 4.00
Mash potato	£ 4.00
Tender stem broccoli	£ 4.50
Mesclun salad	£ 4.50
Wild rocket salad	£ 6.50

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DESSERTS & CHEESES

Chocolate plate <i>Graham's Vintage Port '00 - £21.50</i>	£8.00
Pear and mascarpone mille-feuille, pear sorbet <i>Château Partarrieu, Sauternes, France '07 - £9.25</i>	£8.00
Almond and honey cake with orange jelly and pumpkin ice-cream <i>Muscat de Beaumes de Venise, Domaine des Bernadins, Vaucluse, France '07 - £8.75</i>	£8.00
Banoffee soufflé, walnut ice-cream, banana cake <i>(For 2 people to share, please allow 15min)</i> <i>Tokaji Aszú, 5 Puttonyos Crown Estate, Tokaj-Hegyalia, Hungary '02 - £14.00</i>	£11.25
Poached meringue, spiced fruit, custard <i>Vin de Constance, Klein Constantia, South Africa '04 - £18.25</i>	£8.00
Crème Catalan, clementines, palmiers <i>Banyuls, Cuvée Joseph Géraud, Domaine Piétri Géraud, Collioure, France '99 - £6.75</i>	£8.00
Selection of sorbets <i>Kir Royale - £13.00</i>	£8.00
Selection of Neal's Yard British and Irish farmhouse cheeses <i>Large selection of Ports available</i>	£15.00

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