Dinner A la Carte

White truffle charged at £10 per gram

Start

Fillet steak tartare, quail egg, sourdough & truffle
Potato raviolo, wild mushrooms, summer truffle
Dorset crab, wasabi avocado, mango 10 supplement
Cured seabass, cucumber, horseradish, kumquat
Confit parsley root, celery purée, compressed apple
Salmon ballotine, citrus, dill, fromage blanc
Stuffed baby squid â la Provençale, aubergine purée, chorizo

Main

Confit salmon, leeks, mussel velouté
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement
Wild mushroom risotto, summer truffle
Roasted partridge, celeriac, fig
Seabass, polenta, Jerusalem artichoke, wild mushroom 10 supplement
Roasted cauliflower floret, celeriac, truffle
Kentish rump of lamb, salsify, carrot, rosemary jus

Side 4.50 each

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes
Potato & Summer truffle mousseline 5 supplement

Dessert

Valrhona Manjari délice, pineapple, salted caramel tuile
Blackberry bavarois, yogurt, sorbet
Elderflower and white chocolate mousse, peaches
Lemon, meringue, orange sorbet
Hazelnut cremeux, poached pear, sorbet
Farmhouse cheese from the trolley 10 supplement
Cherry crème brulée

2 Courses 54
3 Courses 59

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk or foodborne illness