

Dinner A la Carte

**Périgord truffle £10/gram**

Start

Potato raviolo, wild mushrooms, butter emulsion  
Chicken and Madeira consommé en croûte  
Dorset crab, wasabi, avocado & mango 10 supplement  
Beetroot tartare, horseradish  
Salmon gravlax, orange, carasau bread  
Chicken liver parfait, apple chutney, sourdough  
Seafood raviolo, lobster bisque

Main

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement  
Wild mushroom risotto, Périgord truffle, artichoke crisp  
Steamed salmon, fennel, bouillabaisse  
Kentish rump of lamb, salsify, pommes purée  
Soulard duck breast, braised Savoy cabbage, parsnip, cherry, Banyuls  
Seabass, herb crust, globe artichoke, wild mushroom 10 supplement

Side 4.50 each

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

Dessert

Hazelnut cremeux, poached pear, sorbet  
Valrhona Manjari delice, pineapple, salted caramel tuile  
Lemon, meringue, orange sorbet  
Honey cake, passion fruit, ginger ice cream  
Lemon tart, blood orange sorbet  
Rhubarb, rhubarb, rhubarb  
Farmhouse cheese from the trolley 10 supplement

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 of foodborne illness.