

Sunday A la Carte

Start

Mozzarella, poached pear, truffle honey
Dorset crab, wasabi, avocado & mango 10 supplement
Seafood raviolo, lobster bisque
Smoked salmon, citrus, quail egg
Chicken liver parfait, apple chutney, sourdough
Fish soup à la Marseillaise

Main

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement
Wild mushroom risotto, Parmesan
Braised shin of beef à la Bordelaise, honey roasted autumn vegetables
Seabass, herb crust, polenta, mushroom 10 supplement
Kentish rump of lamb, salsify, pommes mousseline 5 supplement
Steamed salmon, leek, mussels, velouté

Side 4.50 each

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

Dessert

Hazelnut cremeux, poached pear, sorbet
Lemongrass crème brûlée, mango sorbet
Lemon posset, orange sorbet
Valrhona chocolate fondant, pistachio, vanilla ice cream
Honey cake, passion fruit, ginger ice cream
Farmhouse cheese from the trolley 10 supplement

2 courses 25

3 courses 29 or 33 including a Bellini

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.