

## Dinner A la Carte

### Start

Beetroot tartare, horseradish  
Pearl barley, pancetta, parmesan  
Salmon gravlax, orange, carasau bread  
Green asparagus, bresaola, truffle dressing  
Caramelised onion tart, goat curd, basil sorbet  
Dorset crab, wasabi, avocado & mango 10 supplement

### Main

Fillet of salmon, herb crust, beetroot  
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement  
Wild mushroom risotto, crisp, parmesan  
Kentish rump of lamb, salsify, pommes mousseline  
Cod, polenta, white asparagus, chanterelles  
Soulard duck, braised Savoy, parsnip, cherry, Banyuls

### Side 4.50 each

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

### Dessert

Manjari cremeux, orange  
Lemon, meringue, orange sorbet  
Coconut dacquoise, passion fruit  
Lemongrass crème brûlée, mango sorbet  
Rhubarb crumble, vanilla ice cream  
Valrhona chocolate delice, pineapple, salted caramel tuile  
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.