

Dinner A la Carte

Start

Beetroot tartare, horseradish
Braised leek, maroilles Mornay sauce, Parma ham
Salmon gravlax, orange, carasau bread
Green asparagus, bresaola, truffle dressing
Endive tart tatin, goat's cheese curd, basil sorbet
Dorset crab, wasabi, avocado & mango 10 supplement

Main

Sea bass, herb crust, beetroot, horseradish 10 supplement
Jerusalem artichoke risotto, crisp, Parmesan, Périgord truffle
Kentish lamb Wellington, caramelised onion, peas for two to share
Salmon, white asparagus, morels, velouté
Soulard duck, braised Savoy cabbage, parsnip, cherry, Banyuls
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Jersey Royal baby potatoes 5.95
Potato & Périgord truffle mousseline 9.95

Dessert

Manjari cremeux, orange
Lemon, meringue, orange sorbet
Baked apple, sorbet, apple cappuccino
Rhubarb, rhubarb, rhubarb
Elderflower pannacotta, strawberry, champagne jelly
Valrhona chocolate delice, pineapple, salted caramel tuile
Farmhouse cheese from the trolley 10 supplement

2 courses 54

3 courses 59

Kindly note that a £2.00 cover charge per person will apply.
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.