

Sunday A la Carte

Start

Mozzarella, poached pear, truffle honey
Dorset crab, wasabi, avocado & mango 10 supplement
Endive tart tatin, goat's cheese curd, basil sorbet
Seafood raviolo, lobster bisque
Braised leek, Maroilles Mornay sauce, Parma ham
Confit chicken and duck terrine, sauce gribiche
Beetroot tartare, horseradish

Main

Kentish rump of lamb, salsify, pommes mousseline 5 supplement
Roasted quail, cherry, parsnip, Banyuls jus
Jerusalem artichoke risotto, crisp, Parmesan
Fillet of sea bass, herb crust, beetroot, horseradish 10 supplement
Cod, apple, celery velouté
Beef Wellington, 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
Baked apple, sorbet, apple cappuccino
Rhubarb crumble, vanilla ice cream
Lemon, meringue, orange sorbet
Coconut dacquoise, passion fruit
Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95 or 33.95 including a Bellini

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.