

Dinner A la Carte

Start

Seabass ceviche, lime, elderflower, chilli
Chicken liver parfait, poached peaches
Beetroot tartare, horseradish
Lobster raviolo, lobster bisque
Green asparagus, bresaola, truffle dressing
Salmon gravlax, orange, carasau bread
Mozzarella, tomato, basil sorbet
Dorset crab, wasabi, avocado & mango 10 supplement

Main

Poached Salmon filet, celeriac, ceps, summer truffle, veloute
Jerusalem artichoke risotto, crisp, Parmesan, Périgord truffle
Turbot, white asparagus, morels, velouté 10 supplement
Kentish lamb Wellington, caramelised onion, peas for two to share
Sea bass, Jerusalem artichoke, apple
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Secrett's leaf salad
Jersey Royal potatoes 5.95
Potato & Périgord truffle mousseline 9.95

Dessert

Lemon, meringue, orange sorbet
Blackberry, blackberry, blackberry
Elderflower pannacotta, strawberry, Champagne jelly
Valrhona chocolate delice, pineapple, salted caramel tuile
Lemon tart, raspberries, almonds, sorbet
Manjari cremeux, orange
Farmhouse cheese from the trolley 10 supplement

2 courses 54.95

3 courses 59.95

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.