

Dinner A la Carte

Start

Mozzarella, tomato, basil sorbet
Cured lamb fillets, radish, pesto
Crab, wasabi, avocado & mango 10 supplement
Seabass ceviche, lime, elderflower, chilli
Salmon gravlax, cucumber, carasau bread
Strawberry ravioli, goat's cheese curd, basil

Main

Herbs risotto, summer truffle
Yorkshire grouse, cherry, parsnip, Banyuls sauce
Sea bass, Jerusalem artichoke, apple 10 supplement
Roasted fillet of cod, courgette flower, aubergine, basil velouté
Kentish fillet of lamb, caramelised onion, peas, rosemary jus
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes
Potato & summer truffle mousseline 9.95

Dessert

Lemon, meringue, orange sorbet
Praline cremeux, cherry, hazelnut, sorbet
Blackberry bavarois, blackberry sorbet
Elderflower pannacotta, strawberry, Champagne jelly
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.