

## Sunday A la Carte

### Start

Salmon gravlax, carasau bread  
Mozzarella, pears, truffle honey **V**  
Seafood raviolo, lobster bisque  
Chicken liver parfait, apple chutney  
Seabass ceviche, lime, elderflower, chilli 10 supplement  
Goat cheese raviolo, butter emulsion **V**  
Roasted cauliflower floret, celeriac, truffle **V VG**

### Main

Wild mushroom risotto, Jerusalem artichoke crisp **V VG**  
Confit duck leg, Jerusalem artichoke risotto, cherry jus  
Roasted fillet of cod, pear, endive, jus gras 10 supplement  
Braised beef, a la bordelaise, winter vegetables  
Poached salmon, Squid ink crust, leek, mussel velouté  
Tournedos Rossini, potato purée, sauce Périgourdine 10 supplement

### Side 4.95 each

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

### Dessert

Passion fruit panacotta, coconut sorbet  
Chocolate fondant, blood orange  
Lemongrass crème brûlée, orange sorbet  
Rhubarb crumble, vanilla ice cream  
Valrhona guanaja chocolate, mango, lime  
Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95 or 33.95 including a Bellini

**V = Vegetarian VG = Vegan**

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.