

## Dinner A la Carte

### Start

Duck ravioli, duck consommé  
Salmon gravlax, carasau bread  
Goat cheese raviolo, butter emulsion V  
Seabass ceviche, lime, elderflower, chilli  
Roasted cauliflower floret, celeriac, truffle V VG  
Burrata, duck liver, Agen prune, walnuts

### Main

Duck magret à l'orange, choux farci  
Poached salmon, Squid ink crust, leek, mussel velouté  
Kentish rump of lamb, salsify, garlic  
Sea bass, wild mushroom, Champagne velouté 10 supplement  
Wild mushroom risotto, Périgord truffle, Jerusalem artichoke crisp V VG  
Tournedos rossini, potato purée, sauce Périgourdine 10 supplement

4.95 each

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

### Dessert

Praline cremeux, hazelnut, lychee  
Rhubarb crumble, vanilla ice cream  
Passion fruit panna cotta, coconut sorbet  
Valrhona guanaja chocolate, mango, lime  
Lemongrass crème brûlée, orange sorbet  
Farmhouse cheese from the trolley 10 supplement

2 courses 54.95

3 courses 59.95

**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.