

## Dinner A la Carte

### Start

New season's green asparagus, truffle mascarpone, quail egg /v /vg on request  
Salmon gravlax, sour cream and lemon dressing  
Beef tartare, truffle dressing, shaved Parmesan /10 supplement  
Seafood raviolo, lobster bisque  
Buffalo mozzarella, sun dried datterini tomatoes, gazpacho, sauce verte

### Main

Pyrénées milk fed lamb shoulder, pea purée, leek, rosemary jus / to share for two  
Sea bass, white asparagus, morels, velouté /10 supplement  
Spring herb risotto, spring black truffle, Cooleeney /v /vg on request  
Scottish salmon fillet, artichoke barigoule, pesto  
Tournedos Rossini, potato purée, sauce Périgourdine /10 supplement

### 4.95 each

Extra fine green beans  
Broccoli  
Cornish new potatoes

### Dessert

Elderflower panna cotta, passion fruit, Champagne jelly  
Pistachio and lemon tart, milk ice cream  
Valrhona Manjari chocolate crèmeux, orange sorbet  
Gariguette strawberry, vanilla Chantilly, meringue, sorbet  
Farmhouse cheese's /10 supplement

2 courses 55.00

3 courses 60.00

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.