

## Chef's Menu

Amuse Bouche – Gazpacho 74kcal

### Starter

Seafood raviolo, lobster bisque 1014kcal

Beetroot tartare, goat cheese, prunes D'Agen 142kcal /v /vg on request

Cured beef, mooli, tzatziki, Harissa 405kcal

Dorset crab, mango, wasabi avocado 229kcal / 20 supplement

### Main

Herbs risotto, summer truffle 1193kcal /v /vg on request

Beef Medallion, pomme purée, sauce Périgourdine 1130kcal / 20 supplement

Cod, polenta, asparagus, morels, velouté 864kcal

Iron steak, green peppercorn sauce 853kcal

Sides 6.95 each / v / vg on request

Pomme puree 745kcal /5 supplement

Broccoli 237kcal

Cornish new potatoes 288 kcal

Endive and pear salad 158kcal

### Dessert

Chocolate délice, cherry sorbet 751kcal / v

Lime coconut bavarois 738kcal / v

Raspberry mille-feuille mascarpone, raspberry sorbet 563kcal / v

Farmhouse cheese from trolley 517kcal / 20 supplement

**3 courses 50.00 with a complimentary Bellini Cocktail**

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day  
A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Kindly note that a £2.00 cover charge per person will apply.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Available - Dinner Monday to Sunday (excluding Saturday).