

# ALA CARTE

	£	£
Blackberry and Apple Fizz	9.95	
Heirloom Pineapple Tomato, Gazpacho Dressing, Goats Curd, Basil and Watermelon	12.95	
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetrots and Sweet Mustard	13.00	
Brittany Artichoke, Bouillabaisse Dressing, Smoked Anchovies, Seaweed Aioli and Squid	14.50	
Roast Breast and Leg of Quail, Sweet Corn, Giroilles, Runner Beans and Truffle Pesto	14.75	
Cured Sea Bream, Cornish Squid, Tomato Jelly, Basil, Avocado and Chilli	13.50	
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.90	
Caramelised Pumpkin Gnocchi, Roast Cepes, Jerusalem Artichoke, Hazelnut and Autumn Truffle	24.95	
Cornish Cod, Charred Octopus, Coco Beans, Sardine and Aubergine	27.50	
Roast Monkfish Tail, Delica Pumpkin, Chanterelles, Truffle Emulsion and Black Cabbage	32.95	
Roast Yorkshire Grouse, Smoked Celeriac, Pickled Plums, Swiss Chard and Bacon	32.00	
Galician Sirloin of Beef, Smoked Onion, Tomato, Horseradish and Shiitake	30.50	
Iberico Pork Loin, Spiced Carrot, Apricot, Bulgur Wheat and Lettuce	28.95	
Vanilla Pain Perdu, Discovery Apple, Sweet Sherry and Raisins	7.75	
Glazed Black Fig, Hazelnut Cream, Caramelised Wafers, Buttermilk and Nettle	7.50	
Thinly Sliced White Peach, Kernel Cream, Raspberry and Milk	7.95	
Salted Chocolate Parfait, Poached Cherries, Buckwheat and Vanilla	8.50	
Blackcurrant and Yogurt Sorbet, Polenta and Lemon Cake	6.75	

Cheese with Apple & Pear Chutney, Hazelnut & Fruit Bread	
Selection of 3 Cheeses	10.75
Selection of 5 Cheeses	15.95

## SAMPLE SET MENU

	2 Courses	3 Courses
Lunch (Mon-Sat 12.30pm-2.30pm)	25.00	28.00
Dinner (Mon-Fri before 7.00pm)	26.50	29.50

Raviolo of Slow Cooked Chicken, Pickled Shiitake,  
Sweet Corn and Bacon

OR

Salad of Pink Fir Potatoes, Roscoff Onion,  
Cauliflower, Capers and Curry

Crusted Fillet of Hand Dived Plaice, Courgette,  
Tomato and Basil

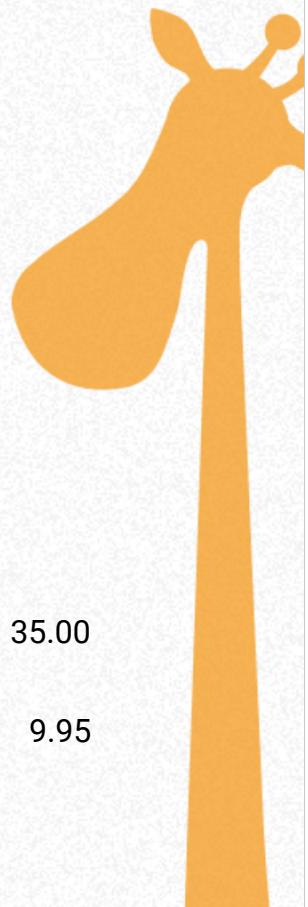
OR

Glazed Shoulder of Lamb, Piperade,  
Pickled Artichoke, Mint and Courgettes

Greengage and Stem Ginger Sorbet,  
Almond Financier

OR

Set Verbena Custard, White Chocolate and  
Baked Strawberry Ice Cream



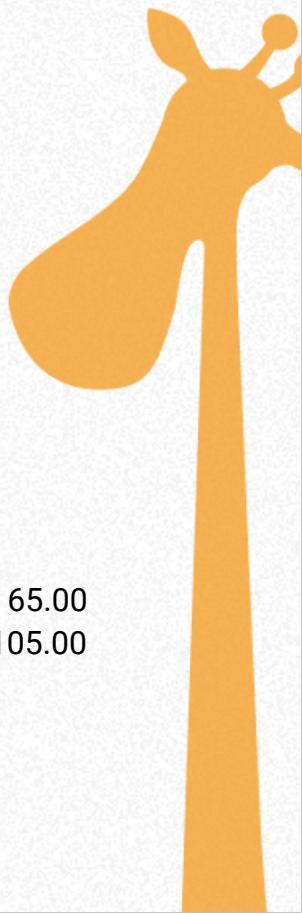
## SUNDAY LUNCH

Choice of 3 courses	35.00
Strawberry and Watermelon Bellini	9.95
Salad of Norfolk Beetrots, Cashew Hummus, Harissa Carrots, Leaves and Radish	

Cured Gilt Head Sea Bream, Gazpacho Jelly,  
Hass Avocado and Squid  
Thinly Sliced Veal, Grilled White Asparagus,  
English Peas and Truffle Pesto  
(£4.00 supplement)  
Potted Trout, Pickled Cucumber,  
Crème Fraîche and Toast  
Butterhead Lettuce with Mustard Dressing and  
Crispy Shallots

Roast Rib of Aged Ayrshire Beef, Glazed Shallot  
and Yorkshire Pudding  
Herb Crusted Chicken, Leg Croquette,  
Summer Greens, Garlic and Girolles  
Seaweed Baked Plaice, Potted Shrimp Butter,  
Glazed Lettuce and Shallots  
Fillet of Turbot, Fricassée of Jersey Royals, Peas,  
Lettuce and Bacon  
(£5.00 supplement)  
Caramelised Ricotta Gnocchi, Barbecue Corn,  
Smoked Almonds and Girolles

Poached Yellow Peach, Raspberries, Kernel  
and Vanilla  
Vanilla Panna Cotta, English Berries and  
Basil Ice Cream  
Salted Chocolate Parfait, Poached Cherries,  
Buckwheat and Vanilla  
Passion Fruit and Mango Sorbet,  
Almond Financier  
Selection of Seasonal Cheese with Fruit Chutney  
and Hazelnut Bread  
(£3.50 supplement)



## TASTING MENU

Without wine	65.00
With wine	105.00

Thinly Sliced Smoked Eel with Grilled Mackerel,  
Golden Beetroot and Sweet Mustard  
2016, Grüner Veltliner 'Rosenberg',  
Anton Bauer, Wagram, Austria

Roast Breast of Quail, Charred White Asparagus,  
Peas and Truffle Pesto  
2012, Maranoa Verdelho, David Traeger.  
Victoria, Australia

Fillet of Cod, Delica Pumpkin, Chanterelles,  
Truffle Emulsion and Black Cabbage  
2014, Rully 1er Cru Molesme, Jean-Baptiste Ponsot,  
Burgundy, France

Iberico Pork Loin, Espelette Pepper,  
Charred Lettuce, Corn and Hazelnuts  
2014, Pinot Noir, Ma Maison, Leung Estate.  
Martinborough, New Zealand

Thinly Sliced White Peach, Kernel Cream,  
Raspberry and Milk  
2015, Sauternes, Clos le Comte,  
Cuvée Emilie. France

Salted Chocolate Parfait, Poached Cherries,  
Buckwheat and Vanilla

