

FOOD

A LA CARTE MENU

£

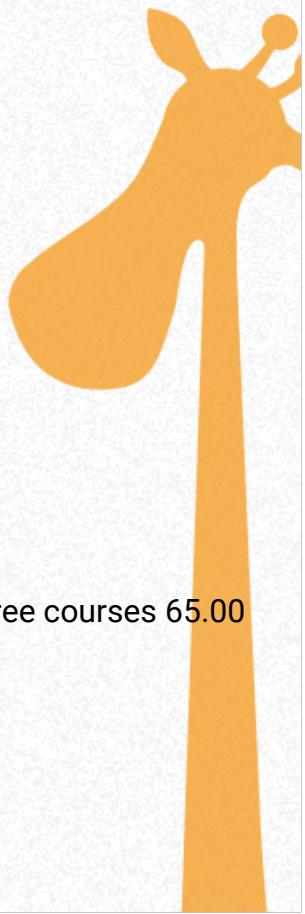
Three courses 110.00

STARTERS

- Ravioli
lobster, langoustine, salmon, oxalis and wood sorrel
- Cornish brown crab
lovage, lemon thyme, english muffins
- Pan-fried scallops from Isle of Skye
heritage apples, walnuts, celery, cider
- Pressed foie gras
green apples, turnips, watercress, smoked duck
- Slowed cooked egg
celeriac, Iberico ham, Vin Jaune
- Sauteed foie gras
clementine, nasturtium, Sauternes

MAIN COURSES

- Cornish turbot
chanterelles, black garlic, langoustine
- Poached Isle of Gigha halibut
Atlantic king crab, finger lime, rasel hanout infused broth
- Dover sole
shiso, shellfish, celtuce, shitake
- Suckling pig
crispy belly, roasted loin, spiced shoulder sausage, chou farci, crushed potatoes
- Braised, confit and roasted Herdwick lamb
winter vegetable 'navarin'
- Roast pigeon
beetroot, quince, buckwheat



LUNCH MENU

Three courses 65.00

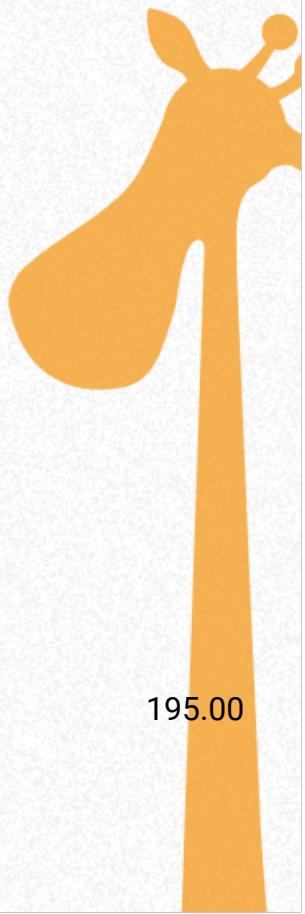
- Cured sea trout
beetroot, sea buckthorn, Timut pepper
- Agnolotti
wild mushrooms, Montgomery smoked cheddar
- Dexter beef tartare
pickles, dill, Savora mustard

Roast Cornish skate
heritage carrots, fennel ragu, Vadouvan
St Bride's Fram chicken
smoked bacon, brassicas, three corner garlic
Roast venison
pumpkin, Brussels sprouts, elderberry ketchup
Mint parfait
lime, rum, cocoa nibs
Spiced custard tart
clementine, lemon balm, mascarpone
Selection of cheeses from the trolley
(£10 supplement)

MENU PRESTIGE

145.00

Pressed foie gras
green apples, turnips, watercress, smoked duck
Ravioli
lobster, langoustine, salmon, oxalis and wood sorrel
Poached Isle of Gigha halibut
Atlantic king crab, finger lime, rasel hanout infused broth
Braised, confit and roasted Herdwick lamb
winter vegetable 'navarin'
or
Roast pigeon
beetroot, quince, buckwheat
Selection of cheeses from the trolley
(£10 supplement)
or
Soup
pineapple, coconut, kaffir lime
Sorbet
blackcurrant, Champagne
Lemonade parfait
honey, bergamot, sheep's milk yoghurt

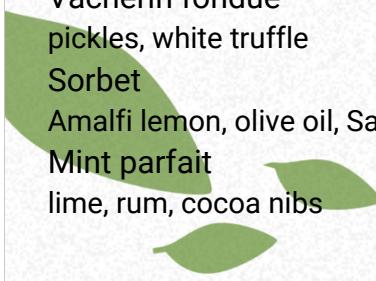


SEASONAL INSPIRATION MENU

195.00

Scallop tartare
Granny Smith apple, oxalis, dill
Agnolotti
wild mushrooms, aged Parmesan, Alba truffle

Smoked eel
white onion, Oscietra caviar, watercress
Roast venison
pumpkin, sprouts, pontack, smoked bone marrow
Vacherin fondue
pickles, white truffle
Sorbet
Amalfi lemon, olive oil, Sarawak pepper
Mint parfait
lime, rum, cocoa nibs



VEGETARIAN MENU

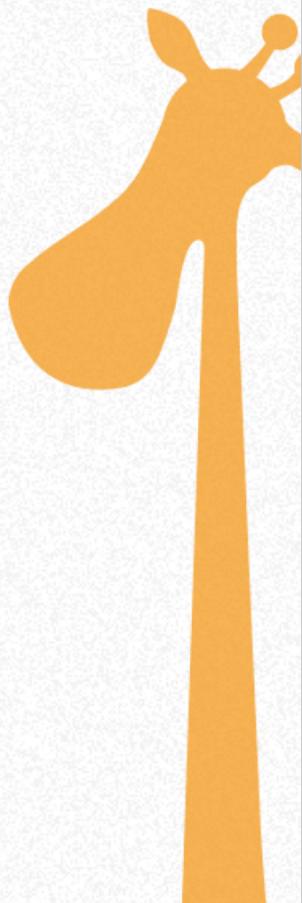
Three course A
la carte 110.00

This menu is
also available as
Prestige 145.00

Cheltenham beetroot
blackberries, timut pepper, buttermilk
Slow cooked egg
celeriac, hazelnuts, Vin Jaune
Agnolotti
wild mushrooms, garlic capers
Winter vegetables
Perigord truffle, aged balsamic and Xeres vinegar

DESSERT MENU

Lemonade parfait
honey, bergamot, sheep's milk yoghurt
Manjari chocolate delice
hazelnuts, Pedro Ximenez
Caramelised apple Tarte Tatin
Tahitian vanilla ice cream
(for two, please order in advance)
"Polenta cake"
clementine, fennel pollen, marmalade
Coconut souffle
lime and mascarpone sorbet
Assiette de l'Aubergine
(for two, all of the above desserts)
(£10 supplement)



Cheeses from the trolley	
Coffee, Teas, Infusions and Petits Fours	7.00

SELECTION OF DESSERT WINES SERVED BY THE GLASS

SWEET WINE 125 ML

Bizkaiko Txakolina, 'Arima', Late Harvest, Gorka Izagirre,	14.00
Basque Country , Spain 2014	
Crpres de Climens,	19.50
Barsac, Bordeaux, France 2011	
Gewiirtztraminer Grand Cru Zinnkoepfle, Vendages Tradives,	21.00
Leon Boesch	
Tokaji Aszu, 6 Puttonyos, 'Dorgo', Disnoko	38.00
Tokaji, Hungary 2002	
Chateau d'Yquera, 1er cru classe Superieur	78.00
Sauernes, Bordeaux, France 1991	

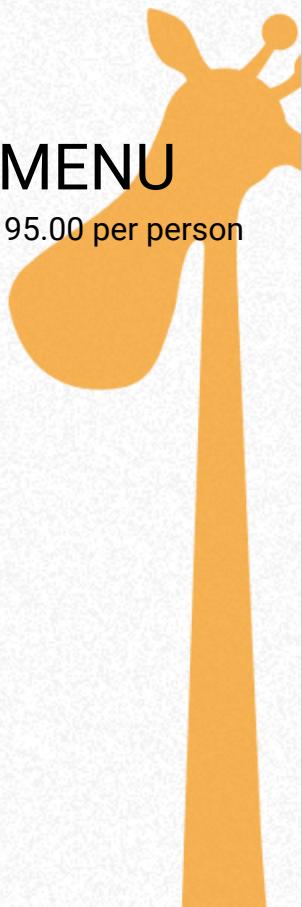
FORTIFIED WINES 100 ML

Fonscca Tawny Port 20 Year Old	14.00
Fonscca Vintage Port bottled in 1987, 1985	28.00
Sherry La Bota de Pedro Ximenez, 36 selection de Equipo Navazos,	25.50
Maury 'Fagayra Blanc' domainc les terres de Fagayra, France 2012	13.00
Shiraume Umeshu, Akashi-Tai, Japan NV	10.50

FESTIVE SAMPLE NEW YEAR'S EVE LUNCH MENU

195.00 per person

- Black truffle croquette
- Crab and seaweed cracker
- Wild mushroom steamed bun
- Poached native oyster
- Champagne beurre blanc, osceitra caviar
- Pressed foie gras
- green apple, Tokyo turnip, Perigord truffle
- Lobster cannelloni
- aged Parmesan, artichoke, bisque
- Cornish Turbot
- celeriac, hazelnuts, white truffle
- Roast venison
- Jerusalem artichoke, elderberry, smoked bone marrow
- Brillat savarin
- pear, pickled walnuts, black truffle



Golden egg and solider
Sauternes, vanilla, saffron
Blood orange parfait
Confit ginger, campari, lemon balm

SAMPLE NEW YEAR'S EVE DINNER MENU

275.00 per person

Black truffle croquette
Crab and seaweed cracker
Wild mushroom steamed bun
Poached native oyster
Champagne beurre blanc, ossetra caviar
Pressed foie gras
green apple, Tokyo turnip, Perigord truffle
Lobster cannelloni
aged Parmesan, artichoke, bisque
Cornish Turbot
celeriac, hazelnuts, white truffle
Roast venison
Jerusalem artichoke, elderberry, smoked bone marrow
Brillat savarin
pear, pickled walnuts, black truffle
Golden egg and solider
Sauternes, vanilla, saffron
Blood orange parfait
Confit ginger, campari, lemon balm

