

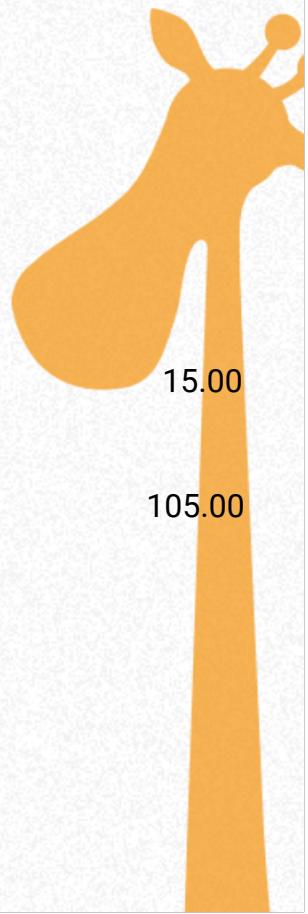
Bar Menu

| | £ |
|--|-------|
| SNACKS | |
| Smoked tomato and macadamia gazpacho tartlets | 4.50 |
| Jellied eel, toasted seaweed and malt vinegar | 4.50 |
| Tomato, basil and aged parmesan gougères | 4.00 |
| Crispy chicken skin and caviar | 9.00 |
| Smoked duck wings, burnt orange and spices | 6.00 |
| Sausage and brioche with gherkin and dill pickle | 4.50 |
| Crab doughnut and consommé | 6.00 |
| 30g Prunier caviar | 75.00 |
| Lemonade parfait, honey and yoghurt | 5.00 |
| Chocolate and hazelnut crémeux, salted caramel | 5.00 |
| 'Cherry bakewell' | 4.00 |
| Warm chocolate tartlets | 5.00 |
| Passion fruit and red Kampot pepper pâté de fruits | 3.50 |

Food

FIVE-COURSE MENU

| | |
|--|-------|
| Charlotte potato | 85.00 |
| dulse beurre blanc, herring and trout roe | |
| Skate | |
| Morecambe bay shrimps, Swiss chard, brown butter | |
| Scottish venison | |
| smoked chestnut, pearl barley, whiskey | |
| 'Cherry bakewell' | |
| Pear and verbena | |
| poire Williams sorbet | |
| Colston Bassett Stilton | |
| Fig rolls, accompaniments | |



TASTING MENU

| | |
|--|--------|
| Pumpkin and aged parmesan gougères | 105.00 |
| Jellied eel, toasted seaweed and malt vinegar | |
| Crispy smoked duck wing, burnt orange and spices | |
| Isle of Mull scallop | |
| cooked over wood | |
| Charlotte potato | |
| dulse beurre blanc, herring and trout roe | |
| Skate | |
| Morecambe bay shrimps, Swiss chard, brown butter | |

Lamb braised carrot
sheep's milk yoghurt
Scottish venison
smoked chestnut, pearl barley, whiskey
'Cherry bakewell'
Pear and verbena
poire Williams sorbet
Warm chocolate tart
"Sauternes and Banyuls"
Wine pairing

95.00 per person

THREE-COURSE MENU

Lunch - £65

Dinner - £75

Crab royale
steamed Colchester crab doughnut and consommé
Lamb braised carrot
sheep's milk yoghurt
Isle of Mull scallop
cooked over wood
Charlotte potato
dulse beurre blanc, herring and trout roe
Skate
Morecambe bay shrimps, Swiss chard, brown butter
Celeriac
hazelnuts and consommé
Oxtail stuffed Roscoff onion
beef short rib
Chicken, clams and caviar
St Brides farm, 120 days

15.00 supplement

Lemonade parfait
honey and yoghurt
Pear and verbena
poire Williams sorbet
Mont-Blanc pain perdu
pine, prunes and rum
Chocolate and hazelnut crémeux
salted caramel

