

## A LA CARTE

### STARTERS

#### **POACHED DUCK EGG (V)**

Poached duck egg, with crispy mushroom fricassee, Blue cheese sauce, and Truffle oil and duck egg béarnaise (GF) £11

#### **PARMESAN CHEESE SOUFFLÉ (V)**

With red onion marmalade, Parmesan cheese tuile, leaves, honey mustard, and mild smoked cheddar cheese sauce £12

#### **CHICKEN LIVER PARFAIT GRAND MARNIER**

Orange chutney, candy brioche toast, pickled carrot, radish, pistachio crumb, watercress, aged balsamic reduction £11

#### **KING SCALLOPS BROTH**

smoked sea broth, king prawn, mussels, chicken mousseline, parsley, braised leek, potato, shellfish consommé £16

#### **FRUITS DE MAR**

With seared king scallop, crab meat Bonbon, crab pate, seaweed & leek ballotine, king prawn, Mussel, cress leaves £16

### MAIN COURSES

#### **BAKED MONKFISH**

Salt baked cauliflower steak & madras spiced puree with spinach, triple cooked potato chips and raisin vinaigrette £25

#### **VENISON LEG STEAK EN CROUT**

Pancetta, mix mushrooms duxelles, chicken mousse, puff-pastry, truffle oil mash potato, candy roots, red wine sauce £26

#### **COTE DE BOEUF - SHARING FOR TWO**

Pancetta, mix mushrooms duxelles, chicken mousse, puff-pastry, truffle oil mash potato, candy roots, red wine sauce £75

#### **RACK OF LAMB - SHARING FOR TWO (6 bones)**

Pancetta, mix mushrooms duxelles, chicken mousse, puff-pastry, truffle oil mash potato, candy roots, red wine sauce £75

Sauces Each £4

Diane mushroom sauce | Béarnaise sauce | Peppercorn sauce | Garlic butter.

Sides Each £5

Potato Dauphinois | Sautéed Garlic Spinach | Triple-Cooked potato Chips

### DESSERTS

#### **TEXTURES OF CHOCOLATE**

"Fondant, mousse, Ice cream" with citrus concasse & sugar spiral £12

#### **CRÈME CARAMEL**

with mix berries and candy sugar £9

#### **RUM BABA FLAMBE**

with cream Chantilly, brandy soaked raisins and apple £12