

A LA CARTE

STARTERS

POACHED DUCK EGG (V)

Poached duck egg, with crispy mushroom fricasee, 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

Daine 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

Allergen Advice: Please speak to your server before ordering if you have any allergies or intolerances.