

Menu

Starters

Artichoke / Potato / Truffle / Quails Eggs
Tuna / Tobiko / Wasabi / Pickled Oyster
Beetroot / Goats Cheese / Pine Nuts / Basil
Sweetbreads / Roscoff Onion / Oloroso / Anise

Intermediates

Dover Sole / Burnt Butter / Cockles / Dried Grapes
Mackerel / Escabeche / Aubergine / Parsley
Halibut / Fennel / Citrus / Crab / Watercress
Lobster / Curry Sauce / Mango Chutney / Pilau Rice

Main Courses

Gnocchi / Mushrooms / Sage and Onion / Butternut Squash
Pork / Carrot and Cardamom / Sauerkraut / Pickled Pears
Hare / Sweet Potato / Caramelised Garlic / Sloe Gin
Venison / Cauliflower / Mostarda / Chestnuts

Cheese Courses

Stilton / Port / Poached Pears / Honey Jelly
Selection of British and Continental Cheeses (Supplement £7.50)

Desserts

Rhubarb Souffle / Pannacotta / Ginger / Streusel
Apple Tatin / Crème Fraiche / Apple Jelly / Vanilla Ice Cream
Chocolate Fondant / Amaretto Parfait / Pearl Barley Sorbet
Pina Colada Parfait / Pineapple / Coconut / Basil

Menu at £ 60 for 4 courses

Additional courses can be ordered at a supplement of £ 10.50 per course.

Head Chef Chris Staines

All prices including VAT, please note that a discretionary service charge of 12.5% will be added to your bill.

Tasting Menu

Amuse Bouche

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Scallops

Orzo / Squid Ink / Thai Curry

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Foie Gras

Apple Jelly / Pain d'Epice / Celery Shoots

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Sea Bass

Artichokes / Chorizo / Almond

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Beef

Smoked Potato / Red Wine / Watercress

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Pre - Dessert

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Peanut Parfait

Sacher Torte / Bitter Chocolate Sauce

Menu at £ 75

Wine Tasting Supplement at £ 56

The Tasting Menu is designed so that diners can experience several different tastes and textures over the course of their meal and is intended to be taken over a period of time to allow appropriate digestion of the meal and to allow each course to stand out on its own.

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