

## Menu

### Starters

**Scallop** / Fennel / Cucumber / Sauce Vierge  
**Crab** / Grapefruit / Coriander / Avocado Ice Cream  
**Beetroot** / Goats Cheese / Pine Nuts / Basil  
**Sweetbreads** / Almonds / Bellota / Sherry

### Intermediates

**Dover Sole** / Courgette and Basil / Cockles / Spring Onion  
**Mackerel** / Avocado / Red Onion / Chorizo  
**Red Mullet** / Baby Squid / Fish Soup / Saffron  
**Lobster** / Curried Cauliflower / Peas / Mango

### Main Courses

**Gnocchi** / Broccoli / Stilton / Mushrooms  
**Pork** / Carrot and Cardamom / Sauerkraut / Pickled Pears  
**Pigeon** / Red Cabbage / Turnip Gratin / Cep Puree  
**Lamb** / Jersey Royals / Tomato / Spiced Aubergine

### Cheese Courses

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

### Desserts

**Banana** / Amaretto / Sea Salt Caramel / Beurre Noisette  
**Pineapple** / Blueberry / Yoghurt / Lime  
**Chocolate Fondant** / Griottine Cherries / Pistachio Ice Cream  
**Passion Fruit** / Caramelised Banana / Chocolate / Basil

Menu at £ 60 for 4 courses

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

**Head Chef Alex Marks**

## Tasting Menu

### Amuse Bouche

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### Langoustine

Pork Belly / Polenta / Apple

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### Foie Gras

Pickled Cherries / Pistachio / Brioche

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### Sea Bass

Tomato / Chorizo / Almond

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### Beef

Parsley and Garlic / Sweetbreads / Red Wine

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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.*