

m a r g a u x

£ 5 5 / P e r s o n

S T A R T E R

SEARED FOIE GRAS

toasted brioche, apricot jam, port reduction

LOBSTER SALAD

violet potato, white peach, winter cress

GNOCCHI

piedmont Castelmagno cheese

M A I N C O U R S E

WILD TURBOT

sautéed wild mushroom, tomato concasse, chestnut

SEARED LOIN OF LAMB

sweet potato mash, black sesame crumble, jus de rôti

PAN SEARED ANGUS FILLET

pink peppercorn sauce, glazed garden vegetables

SELECTION OF SIDES

baby vegetables , green beans , provençal baby potatoes , rocket and tomato salad

D E S S E R T

RASPBERRY MOUSSE

lychee & rose sorbet

CARAMELISED APPLE TART

cinnamon ice cream, orange zest

CHEESE PLATE

Selection of cheeses

Our food is prepared in an environment where nuts and shellfish are present.
Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill