



STARTERS

INVERAWE SCOTTISH SMOKED SALMON carved from the trolley with classic accompaniments	16
TRIO OF CHICKEN LIVER PARFAIT fruit croutons, fig and apple chutney	10
BEEF CARPACCIO Kalamata tapenade, rosemary crouton, radish, cress	12
TUNA TARTAR avruga caviar, peppers, yuzu dressing, pickled pear sorbet	13
HERITAGE TOMATO AND BUFFALO MOZZARELLA (V) rosemary crouton, olive powder, balsamic pearls	11
SCALLOP AND CRAB cucumber and yoghurt espuma, compressed watermelon, dill, tapioca crackers	18

MAINS

DUCK MAGRET romanesco, pickled cauliflower, burnt baby onion, black fig, loquat jus	28
DOVER SOLE sautéed spinach, Jersey royal potatoes, capers, beurre noisette	38
PAN FRIED COD braised chicory, saffron potato, spinach, pickled papaya sauce	23
BEEF FILLET braised shallot, baby vegetables, spinach, Parisienne potato, port jus	36
SUMMER RISOTTO (V) peas, mint, fennel, lemon, parmesan, crispy vegetables, truffle oil	19
LOBSTER TAIL edible stone potatoes, samphire, coriander foam, keta caviar, curry sauce	32

SIDES

Jersey Royal potatoes	4
Seasonal greens	4
Mixed salad	4

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

Please make us aware of any requests, food allergies or intolerances that you may have.

(V) indicates vegetarian and most dishes can be prepared for vegans if required.



DESSERTS

SNOW WHITE APPLE white chocolate mousse, apple jelly, praline, lavender shortbread	10
PASSION FRUIT SOUFFLÉ mango sorbet, biscuit	9
CHOCOLATE MOUSSE praline biscuit, pâté de fruit, lychee sorbet	9
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS	8
SELECTION OF FINE CHEESES	13

INCLUDED IN FIXED PRICE MENU

When ordered separately 8

VANILLA CRÈME BRÛLÉE
shortbread biscuit

RUM BABA
ginger, chilli and pineapple salsa, coconut sorbet

TRIO OF FRUIT MOUSSE
mango, strawberry, cherry

...and to accompany

125ml

PETIT MANSENG LES DERNIÈRES GRIVES, Côtes de Gascogne, 2015	8.00
RUTHERGLEN MUSCAT, Pfeffer Estate, Victoria, Australia	10.50
TOKAJI ASZÚ 5 PUTTONYOS, Bene Pincészet, Hungary, 2005	12.50
RECIOTO di SOAVE 'LE SPONDE', Coffele Estate, Italy, 2015	13.00
COFFEE - freshly filtered, Cappuccino, Latte, Espresso	3.95
SPECIALITY TEA - Ceylon, Earl Grey, Peppermint, Camomile	3.95
LIQUEUR COFFEE - Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Brandy	8.50

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