



A la Carte Menu

2 Courses £65 per person
3 Courses £80 per person

*For 8+ Guests we offered Reduced A la Carte;
Please choose 3 dishes from each course to be
offered for your reservation*

Starters

Signature Starter: Smoked Quail/ Celeriac/ Winter Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk
King Prawn Tartare/ Yuzu/ Kale/ Black Quinoa/ Home Pickled Samphire
L'Escargot de ma Mere au Vin Rouge et Tomate
Seared Foie-Gras/ Carrot Velouté/Ginger/Greek Trahana/ Pickled Celery/ Toasted Oats **(Supplement 10.00)**
Carrot Veloute/ Ginger/ Greek Trahana/ Pickled Celery/ Toasted Oats **(V) (VG)**
Autumn "Garden of Eden" **(V) (VG)**

Mains

Sea Bass/ Sea Sandwort/ Crushed Potatoes/ Mussels/ Sea Urchin/ Saffron/ Centennial Grapes
Beurre Noisette Tranche of Skate Wing/ Cauliflower/ Black Curry/ Vanilla/ Fresh Seaweed/ Grapefruit
Agneau à la Grecque/ Smoked Aubergine/ Shoulder Ferrero Rocher/ Greek Yogurt/ Cucumber/ Rosemary Jus/ Black Truffled Stones
Partridge In a Pear Tree/ Pickled Redcurrants/ Parsnips/ Bread Sauce
Cauliflower/ Black Curry/ Cous Cous/ Almond Ras El Hanout Emulsion **(V) (VG)**
Celeriac Rose/ 63 degree Confit Egg Yolk/ 24 Month Old Parmesan/ Black Winter Truffles/Burnt Red Pepper and Black Garlic Consommé/ Piedmont Hazelnuts **(V)**

Desserts

Bramley Apple Terrine/ Banana Cake/ Cocoa/ Orange Sorbet/ 100% Chocolate Mousse/ Lemon Balm
Pineapple Plantation Rum Baba/ Olive Oil Confit Pineapple/ Clotted Cream/ Coriander/ Caviar Maldon Salt
Milk Chocolate Namelaka/ Salted Caramel/ Pretzel/ Almonds/ Whiskey Ice Cream
"Millefeuille"
Farm House Cheeses

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