

Amuse Bouche

Starters

French Rabbit, Chorizo, Quail Egg, Hedge Sorrel, Carrot Purée

Foie Gras, Blood Orange and Sherry Jelly, Oxtail, Macadamia

Goats Cheese, Minus 8 Verjus, Young Roots, Smoked Almond

Shellfish Veloute, Crisp Langoustine, Salt Cod, Clams, Shore Plants

Isle of Skye Scallops, Pig Cheek and Black Pudding, Celeriac Purée

Main Course

Monkfish, Kalamata, Israeli Cous Cous, White Anchovy and Wild Garlic

Beef, Hay Cooked Rib, Bone Marrow and Tarragon Spelt Risotto, Spring Truffle

Halibut, Cauliflower Purée, Caper and Lemon-Thyme Noisette, Bacon Foam

Artichoke Barigoule, Clava, Walnut Gnocchi, Apple Salad

Barbary Duck, Chervil Root, Lentil, Duck Heart, Sage, Hazelnuts, Duck Jus

Desserts

Hazelnut Parfait, Apple Macaroon, Rum and Raisin Ice Cream

Crème Fraiche Tart, Forced Rhubarb, Lemon Mousse

Hibiscus Pannacotta, Fried Coconut Pudding, Pineapple Sorbet, Red Fruits

Bitter Chocolate and Orange Soufflé, Tablet Crunch, Milk Ice Cream *

Selection of Cheese from the Trolley

* Please allow 25 minutes

£64

Chef's Tasting Menu

(For the Whole Table)

Amuse Bouche

(Laurent Perrier, Brut)

Foie Gras

(Pinot Gris, Domaine Bott Geyl 2007)

Goats Cheese

(Riesling, Maximin Grünhäuser 2002)

Halibut

(Albarino, Castel de Bouza 2010)

Beef

(Ghiaccio Forte, Castello Romitorio 2009)

Selection of Cheese

(£12.50 supplement)

Pre-Dessert

Hibiscus Pannacotta

(Muscat, Beaume de Venise 2010)

Vegetarian Tasting Menu Available

Menu £70

Wine £55

(Last orders for tasting menu are 9.00pm)

All prices are inclusive of VAT at current or prevailing rate
A discretionary service charge of 10% will be added to tables of 6 or more
Please advise restaurant staff of any food allergies prior to ordering
Please silence phones for the consideration of other diners

Sunday - Saturday

Dinner 18.00 - 22.00pm