

# TASTING MENU

## Amuse Bouche

### Salmon

Smoked salmon cannelloni, crème fraiche gribiche, salmon caviar, chervil

2009 Muscadet 'Granit de Château Thebaud', Domaine de la Chauviniere Loire Valley, France

### Foie Gras

Pressed foie gras, pickled cherries, apricot gel toasted hazelnuts, oats, nasturtium leaves, cherry blossom

2015, Gavi di Gavi, "Minaia", Nicola Bergaglio Piemonte, Italy

### John Dory

Roasted John Dory, brown butter cauliflower brown shrimps, beetroot, Romanesco, salty fingers

2014 Manon, Clos Marie Languedoc, France

### Duck

Lancashire duck breast, heritage beetroot, Romanesco

2015 Primitivo di Manduria, Pignataro Puglia, Italy

### Strawberries

Gariguetta strawberries, elderflower meringue rose jelly, strawberry sorbet

2013 Orange Muscat & Flora Brown Brothers, Australia

### \* Additional Course

#### Seasonal Farmhouse Cheeses

Selection of British and French cheeses from Beillevaire A perfect matching can be organized by the sommelier team depending on your choices (7.00 supplement)

6 courses 70.00  
Wine pairing 49.00

For an unforgettable experience you can try our Discovery wine pairing available at 95.00 (for more information please ask sommelier).

Available for lunch until 13.30 and dinner until 21.30 to be taken by entire table

#### All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill. If you have any specific food allergies or intolerances please speak to our staff about your requirements before ordering. Menus are subject to change due to seasonality and product availability.

# A LA CARTE

## STARTER

Leek 11.00

Leek & potato soup, saffron potatoes smoked eel, quail's egg

Watermelon 10.50

Pressed watermelon, avocado, Shimeji mushrooms yellow baby plum tomato, lemongrass, chickweed

Salmon 14.50

Smoked salmon cannelloni, crème fraiche gribiche, salmon caviar, chervil

Foie Gras 15.50

Pressed foie gras, pickled cherries, apricot gel toasted hazelnuts, oats, nasturtium leaves, cherry blossom

Scallops 16.50

Hand dived Orkney scallop ceviche, pink grapefruit Heritage radish, cucumber, black Périgord truffle

Sweetbreads 18.00

Roasted veal sweetbreads, French white asparagus toasted almond foam, sherry vinegar gastrique

## MAIN

Sea trout 24.00

Poached sea trout, puffed wild rice, toasted almonds capers, carrots, trout skin

Lamb 28.00

English lamb cannon, aubergine, broad beans baby artichokes, black olive caramel & cherry tomatoes

Beef 36.00

Scottish Angus Cross beef fillet, wild garlic, Turkish morels Baby onions

John Dory 28.00

Roasted John Dory, brown butter cauliflower, brown shrimps beetroot, Romanesco, salty fingers

Veal 31.00

Dorset veal sirloin, braised Cheek, wild asparagus, black garlic

Asparagus 19.00

Green asparagus, broad beans, mushrooms, quails egg

### SIDE 4.75 each

Triple cooked chips Minted new potatoes

Potato purée, truffle oil Mixed leaf salad

Spring cabbages, confit shallots Rocket & Parmesan salad

Chantenay carrots, honey, dill