

STARTERS

Orkney scallop

Carpaccio/ Jerusalem artichoke/ Sea urchin/ Piemonte hazelnut

Carabineros prawn

(£25 supplement)

*Charcoal/ Green mango/ Shiso
Butternut squash/ Consomme*

Native lobster

Chicken/ Kohlrabi/ Cardamom leaf

Smoked eel

Beetroot/ Dill/ Pumpernickel

Black winter truffle

(£40 supplement)

Tagliolini/ Guanciale

Veal sweetbread

Pineapple/ Black sesame/ Ginger

Foie gras 'domaine de Rouilly'

Seared/ Sorbe/ Nashi pear/ Yuzu

MAIN COURSES

Brill

(£8 supplement)

Langoustine/ Spinach/ Capers/ Pine

Wild seabass

Avocado/ Coffee/ Cockle/ Sorrel

Monkfish

Onion/ Banana/ Kaffir lime/ Dukkah

Veal

(£40 supplement)

Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed

Galloway beef

Chestnut mushroom/ Bone marrow/ Spring onion/ Yuzu

Welsh organic lamb 'Rhug estate'

Aubergine/ Gomasio/ Harissa/ Soya

Venison

Wild berries/ Chanterelle mushroom/ Celeriac

3 courses £100

CHEESE TROLLEY

Sourced from our 'Fromager affineur'

*Bernard Antony/ Pascal beillevaire/ France
Jumi & HP/ Switzerland*

DESSERTS

Garrigue honey

Gavotte/ Greek yogurt

Blood orange

Roma coffee/ Buddha hand

Mango

Coconut/ Jasmin

Pineapple soufflé

Coriander/ Yellow chilli

Ajuba head

Santarem chocolate/ Walnut/ Nutmeg/ Cigar

SET LUNCH MENU

Mackerel

Rhubarb/ Ginger/ Cucumber

Foie gras

Mousse/ Walnut/ Eucalyptus

Jerusalem artichoke/ winter truffle

(£25.00 supplement)

Hen's egg/ Hazelnut/ Grumolo

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Risotto

(£25.00 supplement)

Black truffle/ Aged parmesan

River trout

Sauerkraut/ Cabbage/ Guanciale

Piglet

Tandoori/ Pak choi/ Carrot/ Lemongrass

Artichoke

Salsify/ Yeast

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Carrot

Equatorial chocolate/ Cardamom

Kiwi

Bergamot/ Buttermilk

Cheese

Bread/ Oatcakes

(£10.00 supplement)

3 courses & coffee or tea £45.00
2 or 3 courses, ½ bottle of wine & coffee or tea £60.00

TASTING MENU

Dorset crab

Mint / Cauliflower/ Granny smith apple/ Curry

Orkney scallop

Tartare/ Clementine/ Sea urchin/ Fennel

Veal sweetbread

Pineapple/ Black sesame/ Ginger

Or

Black winter truffle

(£20 suppl.)

Tagliolini/ Guanciale

Brill

Langoustine/ Spinach/ Capers/ Pine

Welsh organic lamb 'Rhug estate'

Aubergine/ Gomasio/ Harissa/ Soya

Or

Veal

(£20 suppl.)

Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed

Chestnut

Mandarin/ Granola

£125 per person

DISCOVERY MENU

Arnaud Bignon

Chef/ Explore/ Flavour/ Ingredient/ Inspiration

£145 per person

Allergen information is available upon request
Please advise us of any allergies or dietary requirements