

STARTERS

Organic Salmon
scallop tartare, ginger and sesame crust,
passion fruit vinaigrette

Artichoke Salad
cep marmalade, baby leaves, truffle hollandaise

Red Mullet Broth
shredded squid, seared scallop, clams, basil puree

Home Cured Duck
foie gras parfait, pressed duck confit, elderflower jelly,
pickled cherries

Smoked Eel Risotto
tomato jelly, coriander, heirloom tomato and cucumber
vinaigrette

Roast Quail
buttered cabbage, cured ham and potato terrine,
bacon and hazelnut dressing

MAIN COURSE

Organic Spelt
roast salsify, poached duck egg, Jerusalem artichoke gratin,
hazelnut oil

Label Anglais Chicken
buttered girolles, potato gnocchi, summer truffle,
chicken and sweetcorn broth

Braised Veal Cheeks
horseradish potato puree, mushroom and gherkin relish,
crispy bone marrow, sherry vinegar

Salt Marsh Mutton
asparagus, crisp lamb breast, courgette and herb puree

Lemon Sole
chickpea gnocchi, mussels, buttered green vegetables,
chickpea and garlic dressing

Scottish Halibut
parsnip remoulade, walnuts, black trumpettes, lemon puree
roast chicken sauce

3 courses £39 per person

DESSERTS

Valrhona Chocolate Mousse
vanilla rice pudding, pink grapefruit sorbet

Jasmine Panna Cotta
soft red fruits, hibiscus jelly, elderflower sorbet

Hazelnut and Chocolate Marquis
sugared hazelnuts, yogurt jelly, mandarin sorbet

Strawberry Parfait
slow roasted strawberries, mascarpone, pistachio ice cream

Lemon Meringue
lemon curd, poached blackberries, blackcurrant sorbet

Selection of British and French Cheeses

Tea, Coffee and Petit Fours
£4

DISCRETIONARY 12.5% SERVICE CHARGE
WILL BE ADDED TO YOUR FINAL BILL

Head Chef: Shay Cooper

SET LUNCH MENU

Sliced Organic Salmon
Pickled vegetables, hollandaise, organic salad leaves

Pressed Smoked Pork
Char grilled celeriac, foie gras, pickled mushroom salad

Asparagus Salad
Goats curd royale, cured duck, broad beans, pea shoots

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Organic Sea Trout
Cornish crab ravioli, summer vegetables, clams, tomato
butter sauce

Slow Cooked Suckling Pig
spiced lentils, pigs cheek, pig croquet, pommerey mustard

Pea and Broad bean Risotto
summer truffle, asparagus, herb veloute

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Mascarpone Cheesecake
espresso jelly, orange and passion fruit sorbet, coffee mousse

Pink Champagne Granite
poached strawberries, yoghurt panna cotta, basil jelly

Selection of British and French Cheeses

£19.50 per person for 2 courses
£23 per person for 3 course