



À LA CARTE MENU

STARTERS

Roast Garlic Risotto

marinated tuna, garlic crisps, sesame, coriander and lime

Cornish Brill Fillet

shrimp and pork dumpling, roast pork and seaweed consommé

Roast Foie Gras

sweet and sour turnips, fresh almond, blackcurrant and hibiscus syrup

Organic Duck Egg

salad of artichoke, lardo di colonnata, muscat vinegar

Roast Orkney Scallop

saffron potatoes, young squid, razor clam, aromatic seafood bisque

MAIN COURSE

Organic Salmon

grilled cauliflower, hand dived scallop, leek hearts
polonaise, lemon vinaigrette

Squab Pigeon

tomato fondue, crispy bacon, french toast, cep marmalade
earl grey

New Season's Grouse

pressed root vegetables, carrot purée, grouse sausage
truffle honey

Scottish Halibut

smoked eel carbonara, compressed cucumber
parsley purée, cockle butter sauce

Rack of Casterbridge Lamb

braised roscoff onion, glazed chicory, lamb shoulder
orange and lemon thyme

DESSERTS

Honeycomb Rice Pudding

poached williams pear, yoghurt sorbet, cinnamon custard

Tiramisu

espresso ice cream, cocoa tuille, coffee crumble

Lemon Cheese Cake

port jelly, candied walnuts, poached apple, celery sorbet

Toasted Marshmallow

poached rhubarb , confit lemon, lemon sorbet

Selection of British and Continental Cheeses

3 courses £45 per person

A **discretionary** 12.5% service charge is added to your final bill
*We are committed to the Code of Best Practice on Service Charges
and they are shared amongst employees*