

SEASONAL TASTING MENU

Hand Picked Dorset Crab Remoulade
& Smoked Salmon Roulade
Hot Smoked Salmon & Fresh Chive

Pan Roasted Les Landes Duck Liver
*Globe Artichoke & Hazelnut Vinaigrette Salad,
Shimeji Mushrooms*

Poached Fillet of Organic Scottish Sea Trout,
Sturia Baerii Caviar
*Leek Fondue & Seaweed Butter,
Ginger Beurre Blanc & Oyster Leaf*

Slow Braised Short Rib of Black Angus Beef
& Toasted Hazelnuts
*Roasted Roscoff Onion & Salsify,
Red Wine & Bone Marrow Sauce*

VEGETARIAN TASTING MENU

Roasted New Season Pumpkin & Pine Nut Soup
*Chestnut Mushrooms,
Truffle & Onion Pissaladière*

Smoked Burrata from Puglia
& Heirloom Beetroot
*Pink Grapefruit & Catalan Smoked Almonds,
Extra Virgin Olive Oil*

Hand Rolled Fresh Papardella, Grated Fresh Truffle
*Seasonal Wild Mushrooms, Reggiano Parmesan,
Truffle Sauce*

Oven Baked Globe Artichoke,
Pine Nuts & Garden Herb Crust
*Roasted Chervil Root & Salsify,
Artichoke and Vanilla Velouté*

Artisan Cheese Board Selection*

Served with Hand Baked Biscuits and Quince Jelly

*Additional Course: Supplement of £9.00 per portion

Granny Smith Apple Parfait

Almond Sponge, Candied Yuzu Zest & Fresh Blueberries

Five course tasting menu £65 per person,
with classic wine pairing £40 supplement.

A selection of dishes from head chef Marcellin Marc, to be taken by the whole table.

Available Monday to Saturday for dinner from 6.30pm to 10.00pm

Sunday for dinner from 6.30pm to 9.00pm

Monday to Sunday for lunch

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.