SEASONAL TASTING MENU

Hand Picked Dorset Crab
Smoked Anchovy Mayonnaise
Chargrilled Cauliflower

Slow Cooked Quail Breast & Salmis on Crouton
Pickled Pied Bleu Mushrooms & Hazelnut Vinaigrette

Confit Organic Irish Sea Trout
in Extra Virgin Olive Oil
Garden Vegetable & Marjoram Casserole,
Brown Shrimp & Sea Lettuce Butter

Oven Roasted Welsh Rack of Lamb
Goat's Cheese Polenta & Braised Fennel,
Light Lamb Jus

VEGETARIAN TASTING MENU

Confit & Chargrilled Sicilian Aubergine
Sweet Peppers & Corsican Ricotta,
Crispy Seeded Flat Bread & Onion Jam

Chargrilled New Season Green Asparagus
Pickled Vegetables, Salsa Verde,
Fresh Burrata from Puglia

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

Crisp Courgette Flower Stuffed with Ratatouille
Baby Artichoke, Confit Peppers,
Basil Pesto

Artisan Cheese Board Selection*
Served with Hand Baked Biscuits and Quince Jelly
*Additional Course: Supplement of £9.90 per portion

Iced Plum & Green Apple Parfait
Purple Grape Foam, Shiso Sugar

Five course tasting menu £55 per person,
with classic wine pairing £35 or discovery wine pairing £65 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 Friday 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.