

# SEASONAL TASTING MENU

Hand Picked Dorset Crab  
Smoked Anchovy Mayonnaise  
*Chargrilled Cauliflower*

Confit English Partridge Ballotine  
& Salmis on Crouton  
*Pickled Pied Bleu Mushrooms & Hazelnut Vinaigrette*

Pan Roasted Organic Irish Sea Trout  
*Hot Smoked Salmon, Leek & Garden Herb Pancake*  
*Lasagna, Mussel & Dill Velouté*

Honey Glazed Breast of Goosnargh Duck  
& Crispy Duck Leg Pastilla  
*Young Turnips, Sugar Snaps, Ruby Port Sauce*

# VEGETARIAN TASTING MENU

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

Chargrilled Tenderstem Broccoli  
& Smoked Catalan Almonds, Pickled Vegetables  
*Salsa Verde & Fresh Burrata from Puglia*

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

Roasted Butternut Squash & Pine Nuts,  
Crispy Ginger & Cumin Paneer  
*Aromatic Coconut & Pumpkin Velouté*

Artisan Cheese Board Selection\*

*Served with Hand Baked Biscuits and Quince Jelly*

\*Additional Course: Supplement of £8.00 per portion

Blackcurrant Sorbet 'Kir Royal'  
*Champagne Foam*

Five course tasting menu £65 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 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.*