

SEASONAL TASTING MENU

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

Pan Roasted Les Landes Duck Liver
*Globe Artichoke & Poached Yorkshire Rhubarb,
Oat Biscuit & Duck Sauce*

Oven Roasted Line Caught Scottish Cod,
Pancetta & Toasted Seed Crust
*Green Peas & Broad Beans, Gem Lettuce,
Alsace Bacon Sauce*

Slow Braised Short Rib of Black Angus Beef
& Toasted Hazelnuts 'Provençal Style'
*Crushed Potato, Green Olive & Preserved Lemon,
Smoked Confit Tomatoes, Beef & Rosé Wine Sauce*

VEGETARIAN TASTING MENU

New Season Hot Pea & Mint Soup
Cashew Nut & Gingerbread Croustis

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

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

Étuvée of New Season Young Garden Vegetables
& Marjoram Sauce
Stuffed Courgette Flower Tempura 'Niçoise Style'

Artisan Cheese Board Selection*

Served with Hand Baked Biscuits and Quince Jelly

*Additional Course: Supplement of £9.00 per portion

Passion Fruit Parfait

Sicilian Pistachio Sponge, Raspberry & Coconut Gel

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.