

SEASONAL TASTING MENU

Hand Picked Dorset Crab & Smoked Spanish
Anchovy Mayonnaise
Grilled & Pickled Cauliflower, Fresh Chive

Pan Roasted Les Landes Duck Liver & Grilled Baby
Artichoke
*Pickled Japanese Mushrooms & Smoked Duck Ham, Duck
Sauce*

Pan Roasted Line Caught Scottish Cod Glazed with
Ricotta Cheese & Soft Herbs
Etuée of New Season Garden Vegetables & Marjoram

Slow Braised Short Rib of Black Angus Beef
& Hazelnut Pangritata
*Roasted New Season Norfolk Potato & Grilled Asparagus,
Red Wine & Flat Parsley Sauce*

VEGETARIAN TASTING MENU

English Broccoli & Smoked Almond Soup
Tenderstem Broccoli Tempura, Cashew Nut Hummus

Burrata from Puglia
& Oven Roasted Datterino Tomato
*Basil & Pine Nut Pesto, White Onion Pissaladière & Extra
Virgin Olive Oil*

Hand Rolled Fresh Pappardelle, Grated Fresh Truffle
*Seasonal Wild Mushrooms & Twineham Grange Cheese,
Truffle Sauce*

Stuffed Courgette Provençal Style & Romesco Sauce
*Chargrilled Baby Artichoke, Fennel, Red Onion & Confit
Tomato, Baby Corn & Hazelnut Granola*

Artisan Cheese Board Selection*

Served with Hand Baked Biscuits and Quince Jelly

*Additional Course: Supplement of £8.00 per portion

New Season Poached Force Rhubarb
Freeze Dried Raspberry & Granny Smith Apple Sorbet

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.