

SEASONAL TASTING MENU

VEGETARIAN TASTING MENU

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

Pan Roasted Les Landes Duck Liver
*Globe Artichoke & Roasted Apricot,
Oat Biscuit & Duck Sauce*

Slow Cooked Line Caught Scottish Cod, Chorizo
& Toasted Sourdough Crust
Fragrant White Bean Salad, Romesco Sauce & Almonds

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*

Chilled Green Pea & Mint Soup
Cashew Nut & Gingerbread Croustis

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

Hand Rolled Fresh Pappardella, Grated Fresh Truffle
*Seasonal Wild Mushrooms,
Flat Parsley & Truffle Sauce*

Stuffed Courgette 'Escalivada' & Aubergine
Cannelloni
Chargrilled Fennel & Crisp Panisse

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.