

STARTERS

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| | San Marzano Tomato Gazpacho & Native Lobster 'Andalouse Style' <i>Peppers, Croutons, Cucumber & Extra Virgin Olive Oil</i> | 10.80 |
| w s | Hand Picked Dorset Crab & Smoked Anchovy Mayonnaise <i>Chargrilled Cauliflower</i> | 14.90 |
| w s | Alaskan Red King Crab Salad & 24 Carat Gold King Crab Lollipop <i>Pressed Smoked Wild Salmon & Fine Garden Herb Pancakes, Oscietra Caviar</i> | 24.90 |
| v | Confit & Chargrilled Sicilian Aubergine with Sweet Peppers & Corsican Ricotta <i>Crispy Seeded Flat Bread & Onion Jam</i> | 11.90 |
| v | Chargrilled New Season Green Asparagus <i>Pickled Vegetables, Salsa Verde & Fresh Burrata from Puglia</i> | 12.50 |
| w s | Sashimi Grade Yellow Fin Tuna Tartare <i>Chargrilled & Confit Provençal Vegetable Salad</i> | 15.50 |
| | Slow Cooked Quail Breast & Salmis on Crouton <i>Pickled Pied Bleu Mushrooms & Hazelnut Vinaigrette</i> | 13.50 |
| | 'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet & Sour Black Radish, Wholegrain Mustard Mousseline</i> | 13.90 |
| v | Seasonal Green Leaves & Garden Herb Salad <i>Black Truffle Vinaigrette</i> | 8.90 |

VEGETARIAN

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| v | Hand Rolled Fresh Pappardella, Grated Fresh Truffle <i>Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce</i> | 22.50 |
| v | Crisp Courgette Flower Stuffed with Ratatouille <i>Baby Artichoke, Confit Peppers, Basil Pesto</i> | 19.50 |

FISH & SHELLFISH

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| WF | Roasted Line Caught Wild Sea Bass <i>Green Asparagus & Artichoke, Blood Orange & Sauce Vierge</i> | 24.90 |
| WF | Pan Roasted Scottish Wild Halibut Caught Off The Scottish Coast by the Fishing Boat 'The Lapwing' <i>Salted Cod Brandade & Sautéed Squid, Parsley Sauce</i> | 25.50 |
| | Confit Organic Irish Sea Trout in Extra Virgin Olive Oil <i>Garden Vegetable & Marjoram Casserole, Brown Shrimp & Sea Lettuce Butter</i> | 22.50 |

POULTRY & MEAT

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| | Oven Roasted Whole Corn Fed Chicken Stuffed with Morteau Sausage & Morel Mousseline <i>Petits Pois à la Française, Alsace Bacon Sauce</i> | 21.50 |
| | Honey Glazed Breast of Goosnargh Duck & Crispy Duck Leg Pastilla <i>Young Turnips, Sugar Snaps, Ruby Port Sauce</i> | 24.50 |
| | Oven Roasted & 'Herb Smoked' Limousin Veal Rib - <i>for two</i> <i>Piémontaise Potato Gnocchi & Asparagus, Veal Jus with Bone Marrow</i> | 26.50 per person |
| | Oven Roasted Welsh Rack of Lamb & Slow Cooked Lamb Shoulder <i>Goat's Cheese Polenta & Braised Fennel, Light Lamb Jus</i> | 25.50 |
| | Roasted Authentic Japanese Wagyu Beef from Kyushu Island <i>Gratinated Smoked Aubergine & Tomato Cannelloni, Young Leaves & Beef Ham Salad</i> | 44.50 135 g |

VEGETABLES & SALAD

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| | Mushroom Fricassée Persillade | 5.90 |
| | Garden Pea & Morel Casserole | 5.90 |
| | Triple Cooked Chips | 4.90 |
| | Wilted Spinach | 5.50 |
| | Truffle Mashed Potatoes | 6.90 |
| | Seasonal Green Leaves & Herbs, Truffle Vinaigrette | 5.50 |

V : Vegetarian

W S : Wild Shellfish

W F : Wild Fish

Available Monday to Saturday 6.30pm to 10.30pm

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.