

Starters

Salmon Ballontine

Pan seared foie gras, smoked cauliflower puree, raisin chutney

12.00

Confit Duck and Wild Mushroom Tortellini

Pumpkin veloute, parmesan tuile

9.00

Beef Carpaccio

Beetroot ice cream, compressed apple, pea shoots

11.00

Thai Infused Chicken Broth

Noodles, herb dumpling, coconut foam

9.00

Breast of Pigeon

Blueberry puree, celeriac remoulade, chocolate ganache

10.00

Seared Scallops

Smoked ham, pea and mint risotto, pea puree, parmesan foam, lemon oil

14.00

Main Course

Poached and Roasted Chicken

Shallot puree, mushroom lasagne, crispy potatoes, tarragon veloute

22.00

Steak and Kidney pudding

A 10% service charge will be added to your bill

Searred foie gras, pomme mousseline, French beans, red wine sauce	21.00
Roast Pork Tender Loin	
Apple and ginger puree, dauphinoise potatoes, roasted girolles, sage infused jus	24.00
Fillet of Beef	
Watercress puree, creamed white beans, parsnip tarte tatin, baby onion and red wine jus	34.00
Monkfish	
Crab and ginger mousse, wilted spinach, carrot puree, shellfish bisque	26.00
Herb Crusted Cod	
Smoked potato and onion chowder, spring onions, scallop beignets	24.00
Pan fried Seabass	
Red wine poached salsify, wild mushrooms, artichoke gnocchi, cep foam, red wine reduction	30.00

Vegetarian

Wild Mushroom Risotto

Girolle powder, balsamic jelly, white truffle espuma, baby sorrel

Butternut Squash and Sage Lasagne

Baby spinach, crispy potatoes, parmesan veloute

A 10% service charge will be added to your bill

Goats Cheese Crottin

Pine nut crust, beetroot mousse, watercress puree, balsamic dressing

Starter 9.00

Main Course 16.00

Deserts

Chocolate and Salt Caramel Fondant

Caramel mousse, chocolate soil, banana ice cream

10.00

Trio of Granny Smith Apple

Tarte tatin, crème brulée and sorbet

10.00

Selection of English and French cheeses

Home made chutney and biscuits

14.00

Hazelnut Cake

Pistachio cream, clotted cream ice cream, caramel jelly

10.00

Sable Breton and Caramelized Toffee Bananas

Walnut ice cream, banana granita

10.00

Orange Cheesecake

Burnt orange sorbet, coriander jelly

10.00

A 10% service charge will be added to your bill