

A LA CARTE

Sweetbread	Roast Veal Sweetbread, Almond Pistou, Confit Onion
Scallop	Roast Dived Scallop, Scallop Carpaccio, Artichoke, Hazelnut, Pork Jus
Foie Gras	Ballotine of Foie Gras, Rhubarb, Ginger & Brioche
Mushroom	Wild Mushroom & Truffle Ravioli, White Bean Velouté
Crab	Crab Claw, Oscietra Caviar, Cauliflower & Citrus
Lobster	Home Smoked Scottish Lobster, Warm Lime & Herb Butter (Supplement £15)
Risotto	Black Truffle & Orzo Risotto
Langoustine	Crisp Langoustine Tail & Bisque
Baked Scallop	Oven Baked Scallop, Ginger, Lime & Lemongrass
Stone Bass	Wild Stone Bass, Puy Lentils, Sauce Noisette
Pork	Assiette Du Pork 'Gascony', Caramelised Apple, Jus Roti
Pithivier	Pithivier of Puy Lentils, Celeriac, Chestnut, Cranberry, Red Cabbage
Lamb	Roast Highland Lamb, Slow Cooked Shoulder, Confit Belly, Bagna Càuda
Monkfish	Spiced Monkfish, Oyster Mushroom, Caramelised Shallot, Ox Tail
Halibut	Fillet of Halibut, Red Chicory, Razor Clams, Verjus & Dill
Rose Veal	Rose Veal Fillet, Braised Shin, Spiced Tartare, Caramelised Sweetbread
Soufflé	Grand Marnier Soufflé, Orange, Apple, Cinnamon
Citrus	Lemon Chantilly, Grapefruit, Almond, Burnt Honey, Vanilla
Blood Orange	Blood Orange, White Chocolate, Pistachio
Pear	Pear Ganache, Poire William, Ginger Beer, Pear Sorbet
Chocolate	Dark Chocolate Cremeux, Brownie, Caramel & Coffee
Cheese	A Selection of British and Continental Artisanal Cheeses