

A LA CARTE

CHEF'S TASTING MENU £69.00/person

STARTERS

Organic Cornish beetroot, rainbow radish, creamy Gorgonzola, pomegranate (v)	9.50
Cured sea trout, radicchio, walnut pesto, vanilla & bergamot jelly, minute flat bread	11.00
Marinated octopus, Hackney n’duja sausage, romanesco, lime & pickles	12.50
Crispy Welsh hen’s egg, 36 month aged parmesan foam, British bresaola	12.50
Beef cheek & foie gras cromesqui, bell peppers, pine nuts, sherry vinegar, herbs salad	13.50
Portland crab meat salad, Brussel sprout kimchi, carrots puree, coriander	14.00

MAINS

Aubergine confit, ceps mushroom, garlic emulsion, thyme crackers (V)	26.00
Seared line-caught cod, smoked British pancetta, organic cabbage, sage	27.00
Diver caught scallops, Scottish lobster & tiger prawns ravioli, bisque emulsion, tarragon	33.00

Josper grilled Welsh Malard duck, braised legs, craft cider, celeriac & apple	25.00
Roasted Rhug Estate organic lamb saddle, kohlrabi, swisschard, hebs crust	32.00
Hereford 28 day-aged sirloin on the bone, “pommes Darphin” & Choron sauce	34.00

SIDES

Market vegetables, mash or homemade frites	4.00
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This menu is for the enjoyment of the entire table

Amuse Bouche
Cauliflower purée, orange confit, parsley puree

Cured sea trout, raddicio, walnut pesto, vanilla & bergamot jelly, minute flat bread

Crispy Welsh hen’s egg, 36 month aged parmesan foam, British bresaola

Carpaccio Scottish scallop, lobster ravioli, bisque emulsion, tarragon

Welsh fallow deer saddle baked in fig leaves, Cornish beetroot, figs chutney
Our famous mash potato

Black forest, Manjari chocolate, black cherry sorbet

MATCHING WINE FOR YOUR TASTING MENU...

Additional £40.00/person

Ask our sommelier to recommend the best wine