

À La Carte Menu

Starters

Marinated Scallop
Yorkshire Rhubarb, Pork Belly, Hazelnut

Celeriac & Apple Royal
Puff Pastry, Chestnut, Truffle (v)

Duck Liver Pressing
Quince, Confit Duck, Brioche

Caviar Tart
Cornish Crab, Yuzu, Cucumber
(£30 supplement)

Mains

Veal Fillet
Foie Gras, Cep Purée, Potato Soufflé

Waterford Farm Lamb
Onion, Shallot, Turnip

Stuffed Dover Sole
Morels, Risotto, Jura Wine

Globe Artichoke
Cabbage, Beetroot, White Asparagus (v)

Desserts

Granny Smith Apple
Yoghurt, Toffee, Sorbet

Caramelised Puff Pastry
White Chocolate, Vanilla, Citrus Fruits

Coworth St Honoré
Salted Caramel, Tahitian Vanilla Ice Cream
(For two persons to share)

62% Single Estate Valrhona Chocolate
Hazelnut, Tonka Ice Cream

Coworth Cheese Board
Homemade Breads & Marinated Figs
(£5 supplement)
(£16 extra course)

Three courses at £80 per person

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the Restaurant team upon placing your order. A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT.