

**A glass of bubbles on arrival**

**STARTER**

Hand Dived Scottish Scallops, Celeriac and Apple

Galette of Slow Cooked Pork, Butter Poached Langoustines,  
Apple and Vadouvan

Poached Tail of Dorset Blue Lobster, Cauliflower Puree,  
Lobster Butter Sauce with Perigord Truffle  
(Supplement £25)

Seared Foie Gras with Yorkshire Rhubarb and Gingerbread

Roast Quail, Confit Leg, Caramelised Orange Purée,  
Warm Orange and Hazelnut Dressing

**MAIN COURSE**

Roast South Coast Turbot, Confit Celeriac, Cep Sauce  
(Supplement £10)

Griddled South Coast Line Caught Fillet of Seabass, Braised  
Jerusalem Artichokes, Parsley Purée, Wild Mushrooms,  
Red Wine and Tarragon Jus

Ox Cheek Slow Cooked in Madeira, Casserole of Wild  
Mushrooms, Onions and Bacon

Saddle of Lamb, Garlic Puree, Turnips and Thyme

Roast Saddle and Braised Shoulder of Venison with Beetroot

*A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*

## DESSERT

Warm Caramelised Pineapple, Coconut and Rum  
*Breganze, Dindarello, Maculan, Italy 2018 £9.50*

Passion Fruit Soufflé with Dark Chocolate Sauce  
*Sierras de Málaga,, Ariyanas, Bentomiz, Spain 2012 £13*

Chocolate Hazelnut and Mandarin  
*Maury Réserve, Mas Amiel, France, 2012 £15*

Toffee Apple  
*Jurancon, Clos Uroulat, Charles Hours, France 2017 £11*

Selection of British Cheeses  
*Port, Tawny 10 years old, Niepoort £15*  
*Jerez, Fino Sherry, Bodegas Tradicion, Spain £7.50*  
*Madeira, Bual, Blandy's 1966 £45*

***Please advise us of any allergies or dietary requirements***

***Menu is subject to seasonal changes and availability***