

# A La Carte

Sample menu – subject to change

## Starter

### Haddock and eggs

cornflakes – curry oil – Mom Purnell's remix

### Carpaccio of Herefordshire beef

red wine braised octopus – bresaola – sweet and sour onions – 'OXO'

### Beetroot mousse

escabeche of beetroot - horseradish and wasabi

## Main course

### Monkfish masala

spiced Indian lentils – coriander – coconut

### Barbecue rump of Wiltshire downlands lamb

confit potato – creamed almond – peach – English peas

### Barbecue fillet of pork

rainbow radishes – blatjang – celeriac

## Dessert

### Burnt English egg surprise "10/10/10"

Strawberry – black pepper honeycomb – tarragon

### Chocolate and cherry delice

malt comb – sour cherry

### Plate of artisan cheeses – crackers

(£8.00 supplement or £10.00 per portion, extra course)

**Please advise of any dietary requirements or allergies when you order**

Menus are entire tables only

**£70.00 per person**

A discretionary 12.5% service charge will be added to your final bill