

## **A La Carte**

### **Starter**

#### **Beetroot mousse**

escabeche of beetroot – horseradish and wasabi crumble – watercress

#### **Carpaccio of beef**

red wine braised octopus – sweet and sour onions – beef “OXO”  
chive crème fraîche

#### **Gravlax cured Scottish salmon**

salad of granny smith apple, celery and dill – bisque cream

### **Main course**

#### **Slow cooked daube of beef**

salted apache potatoes – Wye Valley asparagus – smoked sour cream

#### **Monkfish masala**

Indian spiced red lentils – coconut – coriander – pickled carrots

#### **Roast pork belly**

white onion – asparagus cooked in wild garlic – roast onion

### **Dessert**

#### **Burnt English egg custard surprise “10/10/10” Summer**

strawberries – red wine – tarragon – black pepper honeycomb

#### **Lemon meringue pie**

English raspberries and elderflower

#### **70% Guanaja dark chocolate delice**

griottine cherry – sour cherry sorbet – black cherry leather

#### **Plate of artisan cheeses – crackers**

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

### **£75.00 per person**

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

A La Carte menu available Tuesday to Thursday evening and Wednesday to Saturday lunch

**ALL CONTENT IS SUBJECT TO CHANGE**