

# SAMPLE A LA CARTE MENU

## STARTERS

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Watercress, wood sorrel & leek soup with slow cooked duck egg (V)	£7.50
Couscous with feta cheese, olive tapenade, marinated pepper and sunflower seeds (V)	£9.50
Turmeric seared king scallops with cauliflower purée, fresh coconut and coconut water vinaigrette	£13.00
Poached white asparagus served with pea and broad bean salad, burrata and pea & mint gazpacho (V)	£8.50
Braised pig cheeks with celeriac purée, Romanesco broccoli, slow cooked cassava and pickled celeriac	£10.00
Beef tartare with French truffle butter, cured egg yolk, button mushrooms and toasted sour dough	£10.00
Cornish crab with green apple, avocado, crème fresh, salmon caviar and cider vinaigrette	£9.50
Pan-fried mackerel fillet with shrimps, cucumber and fennel purée	£11.00

## MAIN COURSES

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Pork belly with teriyaki sauce, swede, mooli, fennel cream and crackling	£20.00
Fillet of beef and slow cooked short rib with bone marrow, black garlic and caramelised Spanish onion	£27.00
Cannon of lamb with crispy lamb belly, potato cake and wild garlic purée	£25.00
Jerusalem artichoke & gorgonzola tortellini with grilled cherry tomatoes, sun-dried tomatoes, peas and brown butter sauce (V)	£17.00
Grilled fillet of stone bass with turmeric potatoes, parmesan cauliflower, candied walnut and beurre noisette	£19.50
Corn-fed chicken breast with white and green asparagus, ratte potatoes and chicken & wood sorrel sauce	£21.00
Beetroot gnocchi with slow cooked beetroot, compressed apple, fresh goat's curd, beetroot chard and pecorino sauce (V)	£17.00
Sea trout with pommes dauphine, samphire, grilled baby gem, salmon caviar and French dressing	£21.00

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## JOSPER GRILL

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230g Rump steak with king oyster mushroom, grilled baby gem and triple cooked chips	£26.00
280g A Turner & Sons Sirloin of beef with king oyster mushroom, grilled baby gem and triple cooked chips (L)	£29.00
250g A Turner & Sons Bavette steak with king oyster mushroom, grilled baby gem and triple cooked chips (L)	£21.00

## SIDE ORDERS & SAUCES

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Creamed leeks with pancetta crumb	£4.00
Garlic mashed potatoes	£4.00
Triple cooked chips	£4.95
Tenderstem broccoli with flaked almonds	£4.00
Buttered spinach	£4.00
House mixed salad	£4.00
Sauces: Peppercorn, Béarnaise, Diane, Blue cheese or Roasted garlic butter	£1.00

## DESSERTS

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Chocolate fondant with vanilla ice cream and chocolate crèmeux (V)	£7.50
Deconstructed yuzu meringue pie with matcha tea ice cream and peanut & sesame seed crumble (N)	£8.00
Rosewater mousse served in a white chocolate cylinder with poached rhubarb and lychee sorbet	£9.00
Apple bavarois with blackcurrant sorbet, calvados crème anglaise and blackcurrant foam	£8.00
Banana & passion fruit crèmeux with calamansi sorbet, caramelised bananas and tequila jelly	£8.50

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(L) Locally sourced (N) Contains nuts (V) Suitable for vegetarians

All prices are inclusive of VAT.

A discretionary service charge of 10% will be added to your bill.