

A L A C A R T E

M E N U



S T A R T E R S

Waldorf Tartlet v 12

Raisin, celery, apple chicory salad,
candied walnuts, pastry tart case

Onion Consommé v 14

Roast onion consommé, smoked
cheese foam, caramelized onions

Pâté en Croute 18

Seasonal filling, pastry crust,
herb emulsion

XL Scallop 22

Orkney hand diver scallop,
celeriac, chicken sauce, sea herbs

Ravioli 20

Charcoal pasta, shellfish mousse
Cornish crab, tarragon,
sauce américaine

Duck Liver Parfait 16

Duck liver parfait, brioche,
grape & onion chutney, salad

M A I N S

Beef 36

Aged beef, Jerusalem artichoke,
king oyster mushroom, smoked bone
marrow, beef jus

Norfolk Chicken 30

Breast, stuffed leg, parsnip, pickled
walnut, cabbage, fondue cream,
chicken jus

Cod 30

Rolled loin, roast bone sauce,
super green spinach,
lemon & fennel tuille

Monkfish 34

BBQ tail, kohlrabi & apple
duo of sauces, verjus gel herbs

Agnolotti v 26

Wild mushroom & ricotta homemade
pasta, truffle butter emulsion,
chives & toasted crumb

D E S S E R T S

Crème Brûlée 12

Mixed spice, fig gel, sliced fresh figs,
almond purée, candied almonds

Souffle du Jour 14

Souffle of the day, served with ice
cream

Chocolate & Pear 12

Xoco 70% chocolate crémaux,
poached
William's pear, puff pastry shards

Choux 12

Choux bun, Tonka diplomat cream,
salted caramel ice cream vanilla
sauce

Cheese Board 17

Selection of 5 European cheeses,
seasonal chutney, biscuits

Sorbet Selection 9

Selection of seasonal sorbets,
biscuit tuille

S I D E S

Pomme Purée 8

cream & butter

Braised Red Cabbage 6

Red wine, winter spice

Garden Vegetables 6

Butter emulsion