

FIRST COURSE

FOIE GRAS AND APPLE "TATIN"

Winter leaves (233 Kcal)

CRISPY PACCHERI PASTA

Aubergine, ragout of Mediterranean vegetables and smoked mozzarella cream (290 Kcal)

CANNELLONI OF DEVONSHIRE CRAB

Celery and apple (190 Kcal)

SEARED ORKNEY SCALLOPS

Jerusalem artichoke, lovage and blood orange beurre blanc (272 Kcal)

SECRET SMOKEHOUSE CURE SMOKED SALMON

Homemade blinis, shallot and crème fraîche (208 Kcal)

HALF A DOZEN CARLINGFORD OYSTERS (Supplement £8.50)

Shallot vinegar and lemon (70 Kcal)

CANNOLO OF MORTADELLA

Aged Parmesan and citrus (240 Kcal)

SLOW COOKED HEN EGG

Celeriac and black truffle, sour cream (291 Kcal)

TASTING MENU 2024

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU IS AT 9.00PM
£90.00 per person, £140.00 with matching wines

CANNOLO OF MORTADELLA

Aged Parmesan and citrus

Greco di Tufo, Devon, Cantine A Caggiano, Campania, Italy 2022

SEARED ORKNEY SCALLOPS

Jerusalem artichoke, lovage and blood orange beurre blanc

Gruner Veltiner, Langlois, Rabl, Austria 2021

ATLANTIC COD

Chorizo, coco beans and citric sauce

Chardonnay, M3 Shaw & Smith, Adelaide Hills, Australia 2021

HEREFORD-ANGUS CROSS BEEF FILLET

Rice salsify and short rib gratin, peppercorn sauce

Chateau Le Castelot, St Emilion Grand Cru, Bordeaux, France 2018

STRAWBERRY SOUFFLE

Strawberry sorbet

Castelnau de Suduiraut Sauternes, France 2016

MAIN COURSE

CORNISH TURBOT COOKED ON THE BONE (Supplement £12.50)

Pommes Anna, pickled mushrooms, nasturtium, confit garlic and parsley aioli (381 Kcal)

ATLANTIC COD

Chorizo, coco beans and Pedro Ximénez sauce (333 Kcal)

PANCETTA ROLLED MONKFISH

Purple sweet potatoes, sprouts and red wine jus (355 Kcal)

DOVER SOLE (Supplement £12.50)

Simply grilled or meunière (368 or 495 Kcal)

ROASTED LOIN OF HIGHLAND VENISON

Marinated in red wine, beetroot, truffle and berries (320 Kcal)

CREEDY CARVER DUCK A L'ORANGE

Cromesquis of confit legs and braised chicory (349 Kcal)

HEREFORD-ANGUS CROSS BEEF FILLET

Rice salsify and short rib gratin, peppercorn sauce (388 Kcal)

THE BUTCHER'S CUT (FOR TWO: Supplement £8.50pp)

Served with chef's seasonal garnish (1734 Kcal)

SIDE ORDERS

£6.00 each

Medley of vegetables (56 Kcal) Green beans (35 Kcal) Leaf spinach (33 Kcal) New potatoes (111 Kcal)

Mousseline potatoes (342 Kcal) Fries (121 Kcal)

TWO COURSES: £61.00 THREE COURSES: £72.50

CHAMPAGNE/SPARKLING

		Vintage	150ml	Bottle
9	Forget-Brimont, 1 ^{er} Cru, Brut, Ludes,	NV	£9.80	£44.00
13	Forget-Brimont Rosé, 1 ^{er} Cru, Brut, Ludes	NV	£12.00	£54.00
3095	Nyetimber, Classic Cuvee, Sussex, United Kingdom	MV	£12.20	£60.00
2880	Palmer & Co, Brut Réserve, Reims	NV	£12.00	£54.00
2881	Palmer & Co, Rosé Solera, Reims	NV	£14.00	£64.00
2882	Palmer & Co, Blanc de Blancs, Reims	NV	£16.00	£72.00
5042	Taittinger Prélude, Brut Grand Cru, Reims	NV	£18.00	£85.00
5043	Taittinger Comtes de Champagne, Blanc de Blancs, Reims	2011	£25.00	£145.00
74	Rare Brut Millésime, Reims	2013	£27.50	£165.00

If you have a food allergy, intolerance or sensitivity
please speak to a member of our team upon placing your order
Adults need around 2000 Kcal a day
All prices are inclusive of VAT