

FIRST COURSE

PAN FRIED FOIE GRAS

Mille feuille of rhubarb and pecan nuts (369 Kcal)

MALFATTI OF SQUASH AND AMARETTI

Parmesan fritters (360 Kcal)

TERRINE OF LEEK

Cornish crab and Arenkha caviar (179 Kcal)

SEARED ORKNEY SCALLOPS

Jerusalem artichoke, lovage and blood orange beurre blanc (222 Kcal)

SECRET SMOKEHOUSE CURE SMOKED SALMON

Homemade blinis, shallot, and crème fraiche (208 Kcal)

HALF A DOZEN CARLINGFORD OYSTERS (Supplement £8.50)

Shallot vinegar and lemon (70 Kcal)

CANNOLO OF MORTADELLA

Aged parmesan and citrus (404 Kcal)

SLOW COOKED HEN EGG

Celeriac and black truffle with sour cream (194 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, mussels, haricot beans and Pedro Ximénez sauce

Chardonnay, M3 Shaw & Smith, Adelaide Hills, Australia 2022

HEREFORD-ANGUS CROSS BEEF FILLET

English asparagus, morels, peas and wild garlic

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

RHUBARB SOUFFLE

Rhubarb and custard ice cream

Castelnaud de Suduiraut Sauternes, France 2017

MAIN COURSE

CORNISH TURBOT COOKED ON THE BONE (Supplement £12.50)

Courgettes, tomato crust, rocket and Choron sauce (389 Kcal)

ATLANTIC COD

Chorizo, mussels, haricot beans and Pedro Ximénez sauce (354 Kcal)

PANCETTA ROLLED MONKFISH

Purple sweet potatoes, tenderstem broccoli, red wine jus (337 Kcal)

DOVER SOLE (Supplement £12.50)

Simply grilled or meunière (368 or 495 Kcal)

TASTING OF NORFOLK BLACK CHICKEN

Black truffle, pommes anna, savoy cabbage and supreme sauce (422 Kcal)

HAZELNUT CRUSTED VEAL CUTLET

Heritage carrots, basil mash and black olive (525 Kcal)

HEREFORD-ANGUS CROSS BEEF FILLET

English asparagus, morels, peas and wild garlic (311 Kcal)

THE BUTCHERS 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
2880	Palmer & Co, Brut Réserve, Reims	NV	£12.00	£54.00
13	Forget-Brimont Rosé, 1er Cru, Brut, Ludes	NV	£12.00	£54.00
3095	Nyetimber, Classic Cuvee, Sussex, United Kingdom	MV	£12.20	£60.00
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