



## Dinner Menu May 2024

**Glass of Balfour Rosé, Saignée** £10.00

**Black Velvet Fizz** *Armagnac, Stout Syrup, Lemon Juice, Orange Bitters, Egg, Topped With Champagne* £14.50

**Nude & Well-Known** *Rye Whiskey, Aperol, Yellow Chartreuse, Cranberry Juice, Lime Juice* £13.50

**Smokey Banana** *Mezcal Mix, Elderflower Cordial, Pineapple Juice, Crème de Banane, Lime Juice* £13.50

**Raspberry Garden** *Raspberry Vodka, Crème de Peche, Lime, Rhubarb Bitters topped with Soda* £13.50

**Sober Lady** *0% Gin, Elderflower Cordial, Pineapple Juice, Lemon Juice, Egg White* £8.50

Please let a member of the team know if you have any allergies or food intolerances.

### STARTERS

Roasted red pepper velouté with potato and parmesan scotch quail egg, compôte 'Provençal'

Spiced prawn pâté with datterini tomatoes, pickled celery, lovage and smoked bloody mary vinaigrette

Raw peas and broad beans in apple and mint vierge, smoked eel, fine herbs

Soft-boiled St. Ewe's egg with salad of green and white new asparagus, buckwheat pesto, morteau sausage, pommery mustard, aged parmesan

Salad of cold roast veal and grilled courgette with preserved lemon, smoked almonds, gordal olives, marjoram

### MAINS

Toasted barley 'bolognaise' with wild garlic and ricotta tortellini, roast courgette, pickled roscoff onions, black garlic, basil oil

Cornish stonebass roasted in sumac butter, carrot and mussel purée, burnt orange, spring vegetables, sauce bourride

Roast Cornish cod with seaweed crushed potatoes, new season green asparagus, morels stuffed with scallop mousse, chive and roe sauce

Roasted loin of English beef with cheese and onion gougère, cauliflower, creamed swiss chard, red wine sauce

Roasted lamb saddle with basil and garlic purée, tomato and artichoke tartelette, glazed lamb sausage, black olive ketchup, lamb jus

Side orders of vegetables or potatoes are available at £4.50 per portion.

### DESSERTS

Baked chocolate tarte with poached pear, burnt honey, yoghurt sorbet

Pineapple and spiced rum savarin, lime gel, toasted coconut, cardamom chantilly, mango sorbet

Earl grey pannacotta with new season Gariguettes strawberries, strawberry crèmeux and pistachio ice cream

Apricot, lemon thyme and sauternes delice, Grand Marnier gel, apricot sorbet

Selection of cheese from "La Fromagerie" (£8 supplement)

£62 for three courses; £55 for two courses

There is a small possibility that nut traces may be found in any menu item. Our game dishes may contain shot.

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

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

All prices are inclusive of VAT.