

A la carte

(example only)

To start

Pigeon

Carpaccio of squab pigeon, passtille of confit leg, beetroot

Tuna

Ceviche of tuna, Cornish crab, apple, avocado, fennel salad, oscietra caviar

Red Mullet

Red Mullet, salt cod brandade, black olive tapenade, baby squid, bouillebase jus

Scallops

Curried Ross shire diver scallops, peas, coconut milk, ras al hanout caramel, peas shoot salad

To follow

Lamb

Roast loin of Cornish lamb, confit sholder, braised shallots, girolle mushrooms, thyme sauce

Veal

Roast sirloin of veal, caramalised veal sweetbreads, Jerusalem artichocke, potatoes with truffle, truffle sauce

Sea bass

Fillet of sea bass, white bean cassoulet, savoy cabbage, chorizo

Turbot

Pavé of Turbot, langoustine ravioli, roasted langoustine, red pepper fondue, sweet corn puree

To finish

Chocolate

Valrhona chocolate moelleux, peanut butter ice cream, salted caramel, white chocolate jelly

Cream

Coconut crème brûlée, pineapple carpaccio, rum baba, mango sorbet

Apple

Tarte tatin, truffled honey ice cream, caramel sauce
(for two, please order at the start of your meal)

Soufflé

Raspberry Soufflé, raspberry sorbet.

Cheese

Selection of English and French farmhouse cheese

Three course forty nine pounds