

A La Carte Menu

Starters

Mussels | white wine | pea shoot | fresh parsley 125

Baby Marrow & Cauliflower Textures | charred | grated | puffed quinoa | baby spinach | baby onions | blue cheese squares **(V)** 95

Salmon Gravalax | infused monkey shoulder whisky | caviar | cucumber gel | pressed cucumber | tonka bean mayo | lemon pearls 165

Bompas Tartar | beef | pickled capers | gherkins | worchester gel | béarnaise | tabasco jelly 150

Main Course

Line Fish | seafood bisque | lemon baby potatoes | seasonal veg | mussels | prawn | coriander oil 225

Sirloin On The Bone | baby carrots | garden mushrooms | baked parmesan polenta | baby onion petals | red wine reduction 215

Seared Duck Breast | burnt butternut purée | baby broccoli | charred baby marrow | mushroom risotto | baby spinach | jus 210

Chicken & Wild Mushroom Ravioli | parmesan cream | spring onions | parma ham 145

Desserts

Deconstructed Tiramisu | caramel | chocolate | chocolate nibs | coffee sponge | tiramisu mousse | orange segments | meringue 90

Set Sous Vide Crème Anglaise | maple syrup | mixed berries 80

Mango & Pineapple Sponge | tequila glazed salsa | berry compote | mint pesto | dried mango bits and purée | coconut shavings 95

(V) = Vegetarian
Executive Chef | Ross Birkin