



Les Entrées

Velouté of Jerusalem artichokes, wild mushroom cannelloni, lemon thyme (v) £9.50
Velouté d'artichauts Jérusalem, cannelloni de champignons au thym citronné

Salad of Wye valley grilled asparagus, chicken and olive ballontine, tarragon and balsamic £11.00
Salade d'asperges grillées de la vallée de la Wye

Cured foie gras terrine, ginger bread, preserved cherries & hazelnut £11.50
Terrine de foie gras fumé, pain d'épices, cerises confites et noisettes

Pan seared hand dived scallops, roasted cauliflower, sea aster, coconut emulsion £13.50
Saint-Jacques poêlé péché à la main, choux-fleur rôti, aster de mer, émulsion de noix de coco

Poached Scottish lobster, tempura frog's legs, sorrel and lemon grass velouté £12.50
Homard Écossais poché, tempura de cuisses de grenouilles, velouté à l'oseille et à la citronnelle

Salad of ewe's cheese and assorted vegetables, walnut and raisin dressing. (v) £10.50
Salade de fromage de chèvre et assortiment de légumes, vinaigrette au noix et raisin

Smoked wood pigeon, confit hens egg yolk, sweet corn and truffle £10.50
Pigeon des bois fumé, jaune d'œuf confit, maïs et truffe

Confit of Norwegian sea trout, horseradish, cucumber and dill £11.50
Confit de truite de mer de Norvège, raifort, concombre et aneth

Heirloom tomato tartare with tomato and basil mousse, grilled tomato dressing (v) £11.00
Tartare de tomates heirloom, mousse de tomate et basilic, vinaigrette de tomates grillées

Plats Principaux

Herb crusted monkfish fillet with Dorset crab, broccoli purée and crab bisque £30.50
Filet de lotte en croute d'herbe, crabe du Dorset, purée de brocolis et bisque de crabe

Thai spiced wild mushroom pie with caramelized onion, pea and parmesan ragout (v) £21.50
Tarte Thaïlandaise épicée aux oignons caramélisés, ragoût aux petits pois et parmesan

Roasted breast of Aylesbury duck, confit leg agnolotti, roasted squash and galangal scented jus. £27.50
Poitrine rôtie de canard d'Aylesbury, jambon agnolotti confit, courge et jus parfumé de galang

Roasted tenderloin of pork, confit belly with chorizo, mousseron and heritage carrots £26.50
Filet mignon rôti, ventrèche de porc confit et chorizo, champignon mousseron et carotte 'Héritage'

Pan fried stone bass fillet, fennel, palourde clams, dill gnocchi £25.50
Filet de mérrou poêlé, fenouil, palourde, gnocchi à l'aneth

Salt baked celeriac, confit new season garlic & pickled shiitake, smoked raclette cheese (v) £20.50
Céleri en croûte de sel, ail frais confit & shiitake mariné, fromage a raclette fumé

Panache of turbot, sea bream, scallops and mussels with barley and miso £27.00
Panache de la mer en miso, turbot, brème de mer, moule et orge

Roasted fillet of grain fed Irish beef, tarte fine of oxtail, caramelized shallot, sauce périgord £32.00
Filet rôti de bœuf Irlandais nourri au grain, tarte fine de queue de boeuf, échalote caramélisée, sauce périgord

Assiette of lamb, grilled pepper moussline, minted emulsion and lamb jus £28.50
Déclinaison d'agneau, mousseline de poivron grillé, émulsion de menthe et jus d'agneau



AA Rosette Award for Culinary Excellence

All prices include VAT at prevailing rate.

An optional service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

All game meat is wild and therefore on rare occasions you may find traces of bullet fragments