

A la carte

Starters

Orkney sea scallops roasted with spices, peppered golden raisin purée, cauliflower

Native lobster with turnip, pickled girolle, aigre doux dressing and ginger salt

Honey and soy roasted quail with Landes foie gras and spiced quince chutney

Bouillabaisse of red mullet with tapenade, fennel purée and young fennel

Foie gras marinated in pinot noir caramel, smoked ham hock and piccalilli

Main courses

Roasted brill with provençale cockle vinaigrette, pistou and baby spinach

Duart salmon, pork belly with choucroute, smoked raisin reduction and cassoulet haricot blanc

Canon of lamb with confit lamb shoulder, baby spinach, ras el hanout

Roasted leg partridge with plum preserve, pomme purée and Oloroso reduction

Roasted Scottish fillet of beef with lander foie gras and ox cheek cottage pie

Desserts

Madagascan vanilla rice pudding, raspberry and lemon thyme jam, mascarpone and pecan ice cream

Winter fruit textures with warm sangria

White chocolate and coconut panna cotta with olive caramel, white chocolate granité

Peanut butter and cherry jam sandwich with salted nuts and cherry sorbet

'Pain au Chocolate' Chocolate ganache with caffè latte sorbet, vanilla bread and milk mousse

Chocolate millefeuille with pear sorbet and spiced pear

Blood orange and sherry trifle, vodka and cranberry granité, warm almond financier

Selection of farmhouse cheeses

Chocolate Moelleux, pistachio sabayon

Dishes priced individually from £8.00 to £29.50

Please note that the above are sample menus and that from time to time certain dishes or ingredients are restricted due to market availability.

A discretionary 12.5% gratuity will be added to your bill.