

Starters

Mosaic

Mosaic of Goosnargh corn fed duck and chicken,
shaving of marinated foie gras, Jerusalem artichokes, truffle dressing,
Asian style duck tongues

Cod

Cod poached in single estate olive oil,
confit organic hen's yolk with rose harissa and potato,
Monmouthshire ham, cabbage glass

Pastrami

Warm Anjou squab pastrami, confit golden turnip,
golden enoki mushrooms, pearl barley and Hereford snail risotto

Trout

Hay smoked trout, salt baked beetroot, poached Colchester oyster,
smoked eel and brick paste cigar, beetroot emulsion

Mackerel

Torched Cornish mackerel, piccalilli emulsion, pickled vegetables,
cuttlefish, sardine dressing, fennel

Hare

Loin and best end of hare, chanterelles,
Brussels sprout choucroute poached pear, parsnip cream

Main Courses

John dory

Cornish John dory, textures of cauliflower, cassoulet of cockles, razor and palourde clams, cuttlefish gnocchi and crisp, quail egg

Plaice

Plaice poached and roasted on the bone, potatoes in wakame butter, sea vegetables, langoustine, braised leek

Teal

Poached and roasted teal, foie gras, kohlrabi and shitake mushrooms, walnuts, crosnes and pak choy

Lamb

Cannon, neck and belly of Cumbrian lamb, crisp tongue, carrot, "hen of the wood", buttered kale

Veal

English rose veal, smoked celeriac, braised onion, cavolo nero, braised tongue, trompettes, black pudding and chestnut crumb

Suckling pig

Lancashire suckling pig and Pyrenean mountain pork cooked for 36 hours, swede in pork crackling, ceps, white bean

Desserts

Earl grey

Earl grey cassonade, date cake, prune espuma,
moelleux raisons “poppets style”,
frozen milk and ice tea

Kalamansi

Kalamansi parfait, Yuzu ganache, nitrogen chocolate,
compressed banana and sorbet, soft lemon baked meringue

Apple

Granny Smith apple confit and sorbet, cassia bark,
cinnamon bunyol, caramel namelaka, honey granola,
chilled juice

Hazelnut

Sablé Breton, hazelnut custard, roast hazelnut sphere,
milk ice cream, honey comb

Fig

Compressed fig, frozen chestnut sphere, caramelized milk,
“pain perdu”, burnt butter crumble

Cheese

A selection of farmhouse and artisan cheeses from the trolley

as an extra course

3 cheeses for £8.00

5 cheeses for £12

Three Courses - £78.00

All prices are inclusive of VAT at the current rate

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