

Starters £11

Heirlooms tomato salad, pecorino sardo,
pumpkin seeds vinaigrette

Caramelised red onion & brie tart, mizuna leaves,
honey & mustard vinaigrette

Forman's smoked salmon,
potato pancake & classic garnish

Braised lamb shoulder,
caramelised onions & pine nuts roulade, chickpea salad

Quinoa & cauliflower tabbouleh, hazelnuts, dried cranberries
& coriander

Starters £15

Dressed crab salad, avocado terrine,
picked fine herbs, ras el hanout

Atlantic prawn toast "Skagen" lemon & dill mayonnaise

Yellowfin tuna tartar, citrus dressing,
tobikko & rice crackers

Confit duck & foie gras terrine, cherry compote,
toasted brioche

Cured beef, creamed horseradish, pickled shimeji mushrooms,
cress salad

Mains £28

Aubergine and vegetable stew, giant saffron couscous, toasted
almonds

Hot smoked salmon fillet, sautéed fennel salad,
confit cherry tomatoes

Sea bream fillet, mustard & tarragon velouté,
asparagus & peas (seasonal)

Roasted chicken breast, grilled scallion,
harissa crushed potatoes, jus gras

Red wine braised duck legs "pain d'épices" bok choy,
red onion tatin

Mains £35

Pan fried halibut, minted new potatoes, lemon hollandaise &
water cress

Roasted cep risotto, seasonal truffle,
grated Wensleydale, rocket cress

Line caught sea bass, sweet & sour aubergine,
cherry tomatoes

7oz fillet of beef "Rossini" truffle celeriac cream &
pan fried foie gras

9oz Sirloin **forestière**; pancetta,
baby onions and champignons

Rump of lamb, flageolet beans,
braised shoulder croquette & confit garlic

Desserts £12

Classic vanilla crème brulee, lemon shortbread

Blueberry & cream fraiche tart, vanilla ice cream

Valrhona chocolate marquise, pistachio custard

Red berry Pavlova, cream fraiche Chantilly

Lime parfait, meringue & caramelised almonds

Tropical fruit salad, strawberry sorbet, brandy snap

Warm chocolate pudding, pecan nuts, ginger ice cream

Apple tart tatin, calvados cream fraiche, caramel sauce

Menus are available for groups and pre-order only. Please make your selection and email it back to your coordinator at least 14 working days in advance. Menus are subject to change.

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please contact your waiter if you require any information regarding allergies or intolerances.