

## à la carte menu

### starters

cornish crab and octopus, roast tomato soup, chorizo jam, baked capsicum, crisp chicken	16
spiced veal sweetbreads, onion bhaji, cauliflower, minted yoghurt, almond cream	14
hand dived orkney scallops, peanut, sweet & sour carrot, fennel	18
warm confit chicken and tarragon ballotine ventreche bacon, apricot, graceburn, heritage tomato, basil pesto	15
hen of the woods, (V) carrot and pearl barley 'risotto', picked fennel	14
maple roast halloumi, ✓ pumpkin seeds, prunes, bitter leaf	14
venison tartare, duck egg yolk, potato straw crisps	15

### main courses

aged scottish beef fillet / rib-eye, crone artichokes, winter truffle, oxtail pie, thyme and horseradish dumpling	48 / 44
pan fried stone bass, cauliflower, goat's curd & rosemary tortellini, chestnuts, golden beets	37
south downs lamb, lamb loin, pressed breast, bombay samosa, pickled fennel, ricotta	42
monkfish tail, butternut galette, curried endive, asian slaw, coconut, carrot and cumin cream	39
salt baked crapaudine beetroot, (V) sriracha, wild rice, edamame beans, chicory	26
butter roasted king oyster mushroom, ✓ crisp kale, salt baked artichoke, pearl onion, truffle	25

### side dishes 6

hash brown, truffle mayo, chives  
roast piccolo parsnips, mustard, honey  
creamed savoy cabbage, pancetta

## optional cheese course

barkham blue, 8  
pickled walnut, sage, apple

## desserts

apple tarte tatin for 2 to share *(please allow 25 minutes)* 15pp  
pedro ximénez, tahitian vanilla ice cream

dark chocolate tonka moelleux, 14  
pistachio ice cream, blackberry, almond florentine

roast banana soufflé, 14  
kalamansi sorbet, bitter chocolate

rhubarb mille-feuille, 12  
whipped vanilla cheesecake, stem ginger, rhubarb ripple ice cream

coconut set cream, (V) 12  
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

selection of cheeses from our cabinet,  
3 cheeses 11.00 | 5 cheeses 17.00 | 7 cheeses 23.00

## coffee, tea & sweet treats 6

### kopi luwak *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

## spirits, liqueurs, stickys & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks