



STARTERS

Seasonal Wild mushroom & truffle soup,
Crème fraîche & freshly baked truffle brioche

Burrata from Puglia & Heirloom beetroot
Fresh orange & pink grapefruit, almond & extra virgin olive oil

Homemade Scottish salmon gravadlax & beetroot tartare
Light horseradish cream, freshly baked soda bread

MAINS

Hand rolled fresh pappardelle pasta & Périgord truffle sauce
Seasonal wild mushrooms & grated aged parmesan

Pan roasted line caught Cornish Cod, roasted vermicelli pasta & Spanish chorizo,
Confit red peppers & mussels casserole, chorizo sauce

Slow cooked Hereford beef feather blade, Hazelnut & crispy shallots pangritata,
Crushed ratte potatoes & bone marrow, beef & full-bodied red wine sauce

DESSERTS

Baked Tahiti vanilla cheesecake,
Marinated fresh Blueberries

Frozen Valrhona chocolate, cranberries & Armagnac parfait
Isigny crème fraîche

Selection of artisan cheeses,
Hand baked biscuits & chutney

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