

Sample A La Carte Menu December 2025

Starters

Seabass Tartare, Oyster Cream, Green Apple and Shiso 30
Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime 36
Pressed Foie Gras Terrine with Mouneyrac Pears, Golden Raisins, Sauternes and Toasted Brioche 44
Hand Rolled Spaghetti, White Italian Truffle, 36 Month Aged Parmesan and Capezzana olive oil 120
Salt Baked and Pickled White Beetroot, Soft English Goats Curd, Smoked Almonds and Pear (V) 24

Mains

Roast Wild Brill, Creamed Potato, Cornish Mussels, Créance Leek & Jura Wine 54
Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon 52
Roast Highland Venison, Glazed Chicory, Sour Beetroot, Celeriac & Madagascan Pepper 56
Glazed Tuscan Veal Cheek, Creamed Polenta, Large Leaf Spinach and Truffle 54
Hand-rolled Farfalle, Autumnal Mushrooms, Baked Squash and Chestnuts (V) 28
Roasted Guinea Fowl, Handmade Farfalle, Alsace Bacon and White Alba Truffle 75

Desserts

Selection of Cheese, oat cakes and walnut soda bread - 3 cheeses 19 or 5 cheeses 25
Chocolate and Hazelnut Mille-Feuille with banana milk ice cream and warm chocolate sauce 18.50
Christmas Pudding Soufflé with Brioche Ice Cream and Brandy Custard 18.50
Kissabel Apple Tarte Tatin, Plum Kernel Ice Cream & Salted Caramel Sauce 19.00
Tarte "Poire Belle Hélène" 18.50

Mineral water £4.95 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Please be aware that Game dishes may contain shot.