

DINNER MENU

A Selection of Homemade Bread with Lincolnshire Poacher Hand Patted Butter £4

STARTERS

Pea Velouté Jersey Royal, Crisp Egg

Salad of Lamb Sweetbread Potato, Alsace Bacon, Parsley

Beef Tartare Smoked Eel, Burford Brown, Horseradish (Ossetra Royal £40 Supplement)

Ravioli of Cornish Crab and Scallop

Fennel, Mousseron, Bisque (£14 Supplement)

MAIN COURSES

Parmesan Gnocchi Sorrel, Broccoli, Sweet Garlic

Cornish Red Mullet Gem Lettuce, Pea, Brown Shrimp

Fricassee of Organic Chicken Young Vegetables, Madeira

Fillet of Irish Hereford Beef Marmite Braised Short Rib, Roscoff Onion, Red Wine (£18 Supplement)

DESSERTS

Lemon Meringue Pie

Chocolate Marquise Cherry Sorbet & Pistachio

Selection of Two British Cheeses from The Trolley Chutney, Fruit, Crackers

Three Courses £58 | Wine Pairing £35

For food allergies and intolerances please alert your server. Game may contain lead shot A discretionary 15% service charge will be added to your bill. Prices are VAT inclusive.