



CARTE MENU

consequential nibbles

Herb crumbed stuffed olives	4
Potato skins with sour cream and ocean trout caviar	6.50
Radish, Tapenade and crudites	6.50
Charcuterie selection- foie gras parfait, game terrine, prosciutto and pickles	18
Nibble platter (Selection of all)	28

starters & soup

Twice baked gruyere souffle, salade chapponade with crispy bacon	18
Pan fried foie gras with catalunya spices, sweet and sour cherries	24
Tart of truffled mascarpone and Pont L' Eveque cheese with caramelised shallots	18
Juniper cured salmon gravadlax with creamy scrambled egg and toasted soldiers	20
Today's soup	

salad

Tiger prawn salad with cous cous, pomegranate, mint and Persian feta	16/22
Poached chicken breast with avocado, crunchy ice berg, pine nuts and white balsamico	14/22
Vine ripened tomatoes with basil, extra virgin olive oil and sea salt*	12/18
*With buffalo mozzarella (Supplement)	8

pasta & grain

Seared King scallops with smoked sea urchin risotto	18/28
Capellini with fresh crab meat, leek, chilli flakes and crème fraiche	18/28
Penne with zucchini, parmesan, parsley and zucchini flower fritter	14/24
Pappadelle with braise lamb shank, porcini and rosemary ragout	36

grill

. Grain-fed beef tenderloin (150 days)	
. Dry aged Angus rib eye steak (marbling score 2) with roast bone marrow, chilli, shallots, our selection of sauces	
Make your selection of the steaks above with roast bone marrow, chilli & shallots, select two sauces and two sides	44
Yellow fin Tuna loin with roast organic baby beets and salmoriglio dressing	36
The 'OR' burger with ground Angus beef, vine tomato, fontina cheese, roast shallots and tarragon butter and fries*	28
*With pan-fried foie gras	15

roast

Baby chicken wrapped in prosciutto with pinenut, raisin and truffle stuffing, garlic potatoes, quince and pear compote	38
Black cod fillet with fennel and blood orange salad, Beaujolais sauce	38
Cottage pie of Angus beef with Comte cheese gratin and leaf salad	28
Today's Roast with crispy parsnips and comestibles	

braise

Red wine braised wagyu beef brisket (marbling score 8-9) with creamy Paris mashed potato and horseradish	40
Tunisian spiced vegetable tagine with yoghurt, mint and almond relish	24
Honey and grain mustard glazed pork knuckle with apple compote	36

sides

Rocket with shaved parmesan	9
Herbed leaf salad	7
Steamed brocolini with garlic and shallots	8
Cauliflower cheese gratin	8
'Roast' rosemary potatoes	7
French fries	7
Paris mashed potato	7

dessert

'Lemons and limes'	
Classic lemon and lime tart, cold lime soufflé, lime leaf sorbet	14
Valrhona dark & white chocolate fondant with coconut praline ice cream	14
Fine apple and frangipane tart with calvados ice cream (Allow 20 mins)	14
Devils flourless chocolate, mascarpone and raspberry ripple cake	14
Rose perfumed pannacotta with poached pear in crème de framboise	14
Wild honey and pistachio nougat parfait with cherry compote	14
Pavlova with vanilla cream, poached strawberries and passion fruit coulis	14

'grande assiette'

A selection of 5 petite sized desserts to share	24
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today's selection of artisanal cheese

served with muscatels and quince paste	18
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