

Restaurant Dinner Menu

Starters

Oysters with Vichyssoise and Green Apple £16

Freshly Chopped Tartare of Beef Fillet with Black Lime, Egg Yolk Emulsion, Crispy Jerusalem Artichoke and Nasturtium Oil £16

Butter-Poached Langoustines with Mushrooms, Sweet Onion, Parsley Coulis and Bisque £18

Mains

Pan-Fried Scallops with Crispy Potato, Artichoke Espuma, Asparagus and Parsley Beurre Blanc £28

Venison with Salsify, Red Onion and Raspberry Chutney, Red Wine Jelly and Grand-Veneur Sauce £30

Lobster Tail “à l’Américaine” with Truffle, Swede, Lardo di Colonnata and Horseradish £34

Side Order at Your Request – Roast Potatoes

Desserts

Chocolate Sorbet with Dried Bread, Chocolate Mousse, Smoked Olive Oil and Maldon Sea Salt £12

Poached Pear Ice Cream with Crispy Pear, Chestnut and Maple Syrup Rock Cake and Blue Cheese Cream £12

Jerusalem Artichoke Ice Cream with Coffee Crème Anglaise, Chocolate Veil and Meringue £12

A Selection of Premium French Cheeses with Condiments and Crackers £15

In Order to Fully Enjoy the Flavours Our Food and Plates are Warm and Not Piping Hot