

La Carte



Starters

Honeydew melon gazpacho with leaf salad and smoked duck prosciutto	19
Smoked haddock with leek & potato velouté and savoury crumble	21
Pickled beetroot tartare, aged balsamic & roquefort cheese (V)	18
Tangerine citrus sea bass ceviche, red chillies	21
Smoked beef tartare with cornichons, capers, shallots and toasted bread	28
Spelt risotto with langoustine, bisque, garden peas	25
Perfect Egg with wild mushrooms, gnocchi à la poêle and truffle	26
"Signature" pâté en croûte, blend of pork, duck and rabbit, crisp gherkins	26

Main courses

Steamed lemon sole with persillade, spinach, chorizo and clams	39
Cauliflower meunière with caper-lemon, vegan brown butter (VE)	25
Chicken ballotine with wild mushrooms and black garlic	31
Flame torched mackerel with garden peas and potato	35
Roast lamb rump with crispy courgette, onion purée, potatoes & semolina	44
Aged beef Rib Eye (260g) with crushed potatoes, garlic & persillade suace	44

Sides

Crushed Jersey Royas with parmesan and truffle(VE)	10
Honey-glazed carrots with hummus and cashew nut crumble (VE)	9
Broccoli tenderstem with tahini and lemon (VE)	10

Cheeses

Selection of cheeses with pear chutney and crackers (3 pieces/ 5 pieces)	15/22
a French Cheese:	
• Rouelle, Saveur du Maquis, Comté	
English Cheese:	
• St Jude, Beauvale, Brightwell Ash	

Desserts

"Signature" Hot chocolate mousse, cocoa sorbet	13
Apple tarte tatin, crème fraîche, vanilla ice cream - <i>to share</i>	30
Strawberry parfait with chantilly elderflower and fresh English strawberries	14
Caramelized pineapple melba with velvety vegan cream (VE)	12
Coffee & chocolate vacherin with almond praline	14

V - Vegetarian
VE - Vegan

Some dishes may contain allergens.

If you have an allergy, please inform a member of the team **prior** to ordering.

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.