

La Carte



Starters

Perfect egg with mushroom fricassee, crispy gnocchi and parmesan sauce (V)	23
Delica pumpkin soup with pomegranate and sage (VE)	18
Cured gilt head bream, blood orange and togarashi dressing	26
Smoked beef tartare with cornichons, capers and egg yolk	28
Lobster spelt risotto with bisque and spring onions	25

Main courses

Poached halibut with mushrooms, swiss chard and Jerusalem artichoke	39
Roast stonebass, leeks and potato fondue with smoked eel and veloute	35
Quail Royale with dates and herb farce, crispy pancetta and radicchio	31
Roast saddle of venison, celeriac tempura	41
Celeriac tempura, mushrooms, pearl onions and miso broth (VE)	25
Fillet of beef with crushed potatoes and persillade sauce	52

Sides

Tapioca and gruyere chips (V)	10
Italian heritage, winter leaf salad (VE)	9
Charred purple sprouting broccoli, chilli dressing (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 (V)	13
Apple tarte tatin, crème fraîche, vanilla ice cream - to share (V)	30
Citrus tart with gingerbread ice cream, fresh orange (VE)	14
Salted caramel banoffee with dark chocolate brownie, banana bread (V)	12

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.