

La Carte



Starters

Twice baked comté soufflé (V) (supplement Australian black truffle £10)	22
Cornish crab linguine, brown crab emulsion & lovage pesto	29
Ballotine of chalk stream trout, watercress & smoked eel dressing	22
Veal tartare, tonnato sauce, grezzina courgette & potato crisps	23
Salad of golden beetroot, artichoke, apricot, ricotta & almonds (V)	19
Orkney scallop ceviche, wakame, oyster leaf & togarashi dressing	26

Main courses

Roast cod, olive oil potato puree, tempura cougette flower & sauce vierge	40
Suckling pig, polenta, butter hispi cabbage, gooseberry & sauce vin jaune	34
Roast rack and glazed shoulder of lamb, borlotti beans, wet garlic & minted jus	42
Landes black leg chicken, hand-rolled macaroni & girolles à la crème	32
Ricotta, lemon agnolotti, artichoke & pecorino (V)	25
Line caught turbot, English peas, potato foam XO emulsion	55

Sides

Crisp potato gilette, truffle mayo (V)	12
Italian heritage leaf salad, house dressing (VE)	9
Roasted root vegetables, thyme butter (V)	10

Desserts

Raspberry tart, sorrel & strawberry sorbet (V)	12
Apple tarte tatin, crème fraîche, vanilla ice cream - <i>to share</i> (V)	30
Crème brûlée, poached peaches, lemon verbena & warm madeleines (V)	12
Dark chocolate & caramel bar with milk ice cream (V)	14
Sorbets: honeymoon melon / Wye Valley strawberry (V)	10

Cheeses

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

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.