

À LA CARTE MENU

SIDES

OYSTERS AND CAVIAR £ 4.00/£ 5.00
Cornish oyster /with Arenkha Caviar

STARTERS

ORKNEY SCALLOPS £ 20.00
slow cooked pork belly, sweet corn, ink tapioca, granny smith apples and curry oil emulsion

RABBIT AND CHICKEN ROULADE £ 15.00
pickled vegetables, pitted prunes, crostini, tarragon mayo

BETROOT AND GIN CURED SALMON £ 16.00
yuza, horseradish cream, avocado, caviar, sour dough

HERITAGE BEETROOT £ 14.00
walnuts, chicory, raspberries, Riesling, compressed black berries

VELOUTÉ £ 10.00
white onion velouté, curry sponge, Roscoff onion, parmesan

FETA CHEESE £ 13.00
variation of melons, olive, radicchio, basil and mint jelly

MAINS

CORNISH ROAST LAMB RUMP £ 36.00
Mediterranean vegetables cannelloni, salsify, roscoff onion, peas and mint, port jus

TANDOORI SPICED MONKFISH £ 34.00
Parisian potato, Parma ham, curried cauliflower, Cavolo Nero, tomato and fenugreek

TORRE MEADOW* DRIED AGED SIRLOIN OF BEEF £ 40.00
truffle pommes, confit carrot, salt baked celeriac, root vegetable crisps, bone marrow

LEMON SOLE £ 32.00
sweet peppers, white asparagus, artichoke, shimejis, shellfish, saffron and lemon grass veloute

DUCK BREAST £ 30.00
miso and soya glaze duck, confit leg, bok choy, pickled mooli, hibiscus

BLACK TRUFFLE LINGUINI £ 23.00
aged parmesan, pumpkin seeds, leeks and egg yolk

SKIN ON POTATO RATATOUILLE £ 22.00
baked courgette, Cavolo Nero, endive and tomato fondue

SOY, GARLIC AND MUSTARD OIL BOK CHOY £ 6.00

WILTED SPINACH £ 5.00

TRUFFLED FRIES £ 5.00

SAUTÉED GREEN BEANS £ 5.00

DESSERTS

DARK CHOCOLATE DELICE £ 15.00
salted caramel popcorn, brandy snap and baileys ice cream

PISTACHIO SOUFFLÉ £ 18.00
pistachio ice cream

BAVAROIS £ 16.00
raspberry and coconut Bavarian, strawberry, raspberry and rose sorbet, almond sponge

VARIATION OF PEARS £ 12.00
pear sorbet, ginger crumbled, sesame tuille and sweet pear chutney

CROUSTILLANT (V) £ 15.00
vegan tuille, Chantilly cream, pearls mandarin, mango gel, raspberry and rose water sorbet

SELECTION OF CHEESES
Three cheeses £ 13.00
Five cheeses £ 17.00
quince jelly, nut crackers, plum and apple chutney

TASTING MENU

AMUSE- BOUCHE

RABBIT AND CHICKEN ROULADE
pickled vegetables, pitted prunes, crostini and tarragon mayo

SEARED SCALLOPS
slow cooked pork belly, sweet corn, ink tapioca, granny smith apples and curry oil emulsion

TANDOORI SPICED MONKFISH
Parisian potato, Parma ham, curried cauliflower, Cavolo Nero, tomato and fenugreek

OR

TORRE MEADOW DRIED AGED SIRLOIN OF BEEF
truffle pommes, confit carrot, salt baked celeriac, root vegetable crisps, bone marrow

PRE-DESSERT

VARIATION OF PEARS
pear sorbet, ginger crumble, sesame tuille and sweet pear chutney

DARK CHOCOLATE DELICE
salted caramel popcorn, brandy snap and baileys ice cream

Flight of wine - £45.00

Seven course tasting menu - £79.00

VEGAN AND VEGETARIAN TASTING MENU

AMUSE- BOUCHE

HERITAGE BEETROOT
walnuts, chicory, raspberries, Riesling and compressed blackberries

VELOUTÉ
white onion velouté, curry sponge, Roscoff onion and parmesan

SKIN ON POTATO RATATOUILLE
baked courgette, Cavolo Nero, endive and tomato fondue

PRE-DESSERT

VARIATION OF PEARS
pear sorbet, ginger crumble, sesame tuille and sweet pear chutney

CROUSTILLANT
vegan tuille, Chantilly cream, pearls mandarin, mango gel, raspberry and rose water sorbet

Flight of wine - £45.00

Seven course tasting menu - £79.00