The Restaurant

AT ST MARTINS LANE

STARTERS

CAULIFLOWER & CHESTNUT VELOUTÉ | £12 parsley snow, blue cheese mousse

PAN SEARED SCALLOP | £18
apple brandy sauce, dill oil, kumquat, parsnip
puree

VIOLET-STAINED OCTOPUS | £18
dulse tartare, champagne & caviar beurre blanc,
squid ink

MAINS

VENISON HAUNCH | £36 caramelised pear, blackberry ketchup, beetroot gel

WAGYU SIRLOIN BORDELAISE | £48 ox cheek, potato fondant, celeriac pureé

TRUFFLED CORN FED CHICKEN | £32 mushroom ketchup, porcini cream, roasted salsify

SEAFOOD BOUILLABAISSE | £36 cod, mullet, mussels, prawns, saffron rouille

PAN SEARED WILD BASS | £32 cavalo nero lentils, charred onion, pomelo, citrus burre blanc

SIDES

ROSEMARY & BALSAMIC FRIES | £7

SWEET POTATO FRIES | £7

STEAMED BROCCOLI | £7

CONFIT SMOKED DUCK RILLETTES | £18 quince gelée, brioche, endives

WILD MUSHROOM TERRINE (VE) | £16 port gel, basil dust, lotus root crisp

DOUBLE BAKED GRUYERÉ
CHEESE SOUFFLE | £16
spiced tomato jam, apple walnut salad

ROOT VEGETABLE MILLE FEUILLE (VE) | £28 truffle pate, winter vegetable, Jerusalem artichoke crisp

BUTTER BEAN CASSOULET | £28 crumbed crottin, onion dust

SALAD

BEETROOT TEXTURES | £16 goat cheese onion parfait, poached pear, endives

GREEN GODDESS (VE) | £16 broccoli, kale, cucumber, avocado, beans, granny smith apple, herbs, crispy okra

HOMEMADE BRIOCHE & ONION BUTTER | £7

GREEN GODDESS SALAD | £7

NEW POTATOES | £7

DESSERTS

APPLE PIE SOUFFLÈ | £12 tonka bean ice cream, black apple gel

BLACKBERRY TART | £12 smoked caramel, flamed meringue, nutmeg tuile, red wine sorbet

CHESE PLATTER | £19 brie, comte, roquefort, fig relish, crackers, grapes WHITE COFFEE PARFAIT (VE) | £12 berry granita, brandy snaps

BLACK FOREST | £12 mascarpone, cherry, hazelnut ice cream

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (DF) DAIRY FREE (GF) GLUTEN FREE