

Dinner Menu

- Purple Royale** *Crème de Violette, Sake, Chambord, topped with Champagne* £14.50
Harvard Spritz *Cognac, Campari, Curaçao, Orange & Grapefruit Bitters with Prosecco* £12.00
Aperol Sour *Aperol, Lemon Juice, Sugar Syrup, Egg White, Orange Bitters* £12.00
Passion Fruit Collins *Gin, Passoa, Lime, Sugar Syrup, Passion Fruit Purée, topped with Soda* £12.00
Melon Daisy *Tequila, Melon Midori, Rhubarb Liqueur, Lime Juice, Orange Curacao* £12.00
Romantic Sour *0% Gin, Pomegranate Cordial, Grapefruit Juice, Lemon Juice, Egg White* £8.00

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Red pepper and raspberry gazpacho with burrata arancini and pesto
Isle of Wight tomatoes with sheep milk labneh, tomato and elderflower compote, pickled green strawberries, toasted seeds, early harvest olive oil
Tuna carpaccio with confit new potato, soft boiled St Ewes egg, black olive, green beans, pommery mustard dressing
Terrine of rabbit, ham hock and black pudding with spiced apple chutney, toasted campaillou
Veal tartare with baby artichoke and truffle mayonnaise, smoked almonds, green grapes, sourdough crispbread

MAINS

Wild mushroom fettuccine with braised leek, grilled oyster mushrooms, summer truffle, samphire, roasted garlic velouté
Braised Cornish plaice with coco bean casserole, charred broccoli, St Austell mussels, crab bisque
BBQ Monkfish with squid ink risotto, carrot puree, saffron braised fennel, buttermilk, sauce matelote
Breast of rare breed chicken 'Poulet Basser' with crispy thigh, celeriac and anchovy, creamed lettuce, black olive and parmesan feuilletée, madeira sauce
Trilogy of Cumbrian lamb with ratatouille purée, black garlic ketchup, courgette, basil, lamb sauce
English beef fillet with beetroot and potato gratin, blackberry ketchup, grilled spring onion, sauce au poivre (£5 supplement)

Side orders of vegetables or potatoes are available at £4.50 per portion.

DESSERTS

Soufflé of the day (please allow 15 minutes)
Earl Grey custard tarte with strawberry crèmeux and pistachio ice cream
75% Chocolate and smoked olive oil marquise with cherry, tarragon, and tonka bean ice cream
Peach Melba delice with toasted almonds and peach sorbet
Selection of cheese from "La Fromagerie" (£8 supplement)

£58 for three courses

There is a small possibility that nut traces may be found in any menu item. Some dishes may contain shell. Whilst we do all we can to accommodate guests with food intolerances & allergies, we cannot guarantee that dishes will be completely allergen-free. Menu descriptions do not contain all ingredients. As our produce is purchased fresh each day, please be understanding if certain dishes are not available. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.