



JUNE

**A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4**

P E T R O S S I A N C A V I A R

Ossetra Royal

The first to bring Caviar to France in 1920, the Petrossian family and their iconic blue tins of Caviar have become ambassadors of real luxury.

30g £165 - 50g £275

S T A R T E R S

Marmande Tomato £24
Black Olive, Ricotta, Basil

Smoked Eel Velouté £26
Walnut, Celery, Grape

Limousin Veal Sweetbread £32
Pomme Purée, Morels

Sautéed Foie Gras £34
Endive, Hazelnut, Sauternes

Hand Dived Orkney Scallop £36
Cauliflower Mushroom, Coastal Herbs, Mushroom Broth

M A I N C O U R S E S

Onion and Morel Tart £34
Belper Knolle

Day Boat Cornish Sea Bass £48
Gnocchi, Pea, Sherry Vinegar & Walnut

Warm Carpaccio of Veal £48
Girolle, Pomme Soufflé, Australian Winter Truffle

Wild South Coast Turbot £50
English Asparagus, Lardo, Bisque

Best End of Cornish Lamb £50
Glazed Sweetbread, Shoulder

Salt Aged Côte de Boeuf for Two £140
Truffle Pomme Purée, Red Wine

S E A S O N A L S I D E S

Pommes Anna
Purple Sprouting Broccoli, Seaweed, Roast Almond Butter
Glazed Heritage Carrots, Thyme, Garlic
La Ratte Mash
Jersey Royals, Garlic, Butter £8 each

*For food allergies and intolerances please alert your event manager.
Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.
Game may include lead shot.*