

STARTER

Seared Hand Dived Scottish Scallops with Salsify Purée,
Champagne Sauce and Oscietra Caviar

Galette of Slow Cooked Pork, Butter Poached Langoustines,
Apple and Vadouvan

Poached Tail of Dorset Blue Lobster, Cauliflower Puree,
Lobster Butter Sauce with Perigord Truffle
(Supplement £20)

Seared Foie Gras, Fig Poached in Port and Gingerbread

Roast Quail, Confit Leg, Caramelised Orange Purée,
Warm Orange and Hazelnut Dressing

MAIN COURSE

Roast South Coast Turbot with Cèpes and Celeriac
(Supplement £15)

Griddled South Coast Line Caught Fillet of Seabass, Braised
Jerusalem Artichokes, Parsley Purée, Wild Mushrooms,
Red Wine and Tarragon Jus

Ox Cheek Slow Cooked in Madeira,
Smoked Bacon, Braised Onions and Watercress

Saddle of Lamb with Turnips, Onions and Thyme

Roast Saddle and Braised Haunch of Venison,
Confit Celeriac and Chestnut, Juniper Jus

2 Course Menu £65

3 Course Menu £75

***Please advise us of any allergies or dietary requirements
A minimum of two courses will be charged per person***

*A discretionary service charge of 15% will be added to your bill.
All prices include VAT*