

## The Art of Champagne

Two glasses of Champagne with two King's Oscietra caviar blinis 20.00

### Starter

Jersey Rock, shallot vinegar, lemon – each 3.50

Cured salmon, miso mayonnaise, pickled cucumber, lemon gel 15.00

Ham hock terrine, pickled baby onion, truffle mayonnaise, capers 11.50

Pea velouté, quail's egg, girolles, Bayonne ham crumb 10.50

King's Oscietra caviar – 10g 40.00  
Traditional condiments, warm blinis

Heritage tomato salad, compressed watermelon, goat's cheese, olive caramel v 10.00

## Main Course

Slow cooked halibut, egg yolk raviolo, smoked haddock, fish velouté 29.00

Seared cod, aubergine caviar, confit heritage tomatoes, oregano 26.00

Pan fried stone bass, braised endive, curried cauliflower, bisque dressing 28.00

Chateaubriand - 550g for two, per person 37.00

Slow cooked Gloucester Old Spot pork belly, confit octopus, romesco, fennel ceviche 24.00

Cannon of salt marsh summer lamb, braised shoulder, black garlic emulsion, lemon yoghurt 29.00

Free-range chicken breast, celeriac, king oyster mushroom, black truffle Madeira sauce 25.00

Fregola risotto, Comté, trompette, smoked cream cheese 19.00

### Sides (4.50)

Buttered French beans

Potato purée

Garden salad

New Potatoes

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances.