

MARKET MENU

To Start

Beetroot & Horseradish
Salmon, Dill & Apple
Potato & N25 Caviar
Crab & Espelette
Cep & Soy



CEVICHE OF HALIBUT

Mango and passion fruit

Or

FEUILLANTINE OF VEAL SWEETBREADS

Buttered cabbage & truffle puree



POACHED TURBOT "Véronique"

Muscat grapes, fennel, Chanterelle,
Vermouth velouté

Or

LOIN OF BORDERS ROE DEER

Braised haunch, salsify, Jerusalem artichoke,
Swiss chard, Poivrade sauce



PASSION FRUIT BRÛLÉE

Chocolate & macadamia brownie, dulcify cremeux

Or

MADAGASCAN VANILLA MOUSSE

Ivoire namelaka, blackberry & violet curd

Or

APPLE CRUMBLE SOUFFLÉ

Crème anglaise, blackberry sorbet

Or

SELECTION OF CHEESE

Quince & crisp bread



COFFEE & PETIT FOURS

£6.50

MARKET MENU £125.00

WITH WINE PAIRING £190.00

A discretionary service charge of 10% will be added
All prices are inclusive of V.A.T.

Food allergy and intolerances:

please inform a member of the front of the house
when placing your order