

**Reduced pearl a la carte menu
starters**

yellowfin tuna

seared tuna with balsamic jelly, pissaladière
with french beans and tapenade dressing

winter vegetables

warm salad of caramelised salsify, jerusalem artichokes and girolles
with truffle vinaigrette and red chicory

foie gras

pan-fried foie gras with a beetroot tart tatin,
wil ted rocket and balsamic onions

main courses

line-caught seabass

seabass cooked en papillote with fennel and tomato confit,
clam and olive broth, salad of crisp baby fennel

pata negra

roast pork cutlet with lentil salad, warm terrine of tomato,
peppers and aubergine confit with salsa verde

butternut squash

pithivier of butternut squash and taleggio,
honey roasted vegetables and garlic veloute

desserts

orange

orange and almond cake, candied fennel,
vanilla and mascarpone sorbet

pineapple

pineapple raviolo with coconut mousse

chocolate

warm chocolate tart with vanilla ice cream
and poached pears

artisan cheeses
(£5.00 supplement)

3-course £42.50

a discretionary 12.5% service charge will be added to your bill.