

La Carte Menu

Smoked potato velouté & duxelle of ceps

Ham hock en gelée, sweet mustard, gherkins & breakfast radish

Mackerel tartar, rilette of mackerel, tomato jelly & Avruga

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Risotto of Violino pumpkin, mozzarella & sage

Roasted partridge breast, toasted pearl barley, sweetcorn agnolotti
& game bouillon

Fillet of sea bream, ragout of haricot blanc & Morteau sausage,
baby artichoke & bordelaise shallots

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Greengage clafoutis & marzipan ice cream

Liquorice pannacotta, tangerine jelly & brioche crouton

Selection of seasonal cheese

£33 three courses

Head Chef André Garrett MCA

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.
For our guests with dietary requirements or food allergies please ask for the manager who
will advise on the ingredients used within this menu

Must be booked in advance online or directly by phone.

Booking is subject to availability and available at these time slots only:

Mon – Tue 6-10.30 pm, Wed 6-7 pm & 10-10.30 pm, Thu–Fri 6-6.30 pm & 10.30-11 pm