

A La Carte

Scottish lobster, squash, sea beet, lobster bisque

Dorset crab, potato bread, pears, chestnut

Orkney scallops, onions, pine, blueberries

Roasted sweetbreads, beetroot, liquorice, goat's cheese dumplings

Foie gras, prunes, walnuts, toast



Dorset turbot, cuttlefish, lemon verbena, summer savory, squid ink, caraway

Cornish Seabass, cauliflower, almonds, polonaise

*Aberdeen Angus beef fillet, baby turnips, treviso, caper berries
(£10 supplement)*

Cornish lamb, wild mushrooms, swede, Swiss chard

Rhug Estate suckling pig, baby gem, barbecue, ranch dressing

Dessert

*Cheese trolley selection from La Fromagerie
(£12 supplement)*



Warm chocolate moelleux, salted caramel, banana, cacao

*Iced lime mousse, sweet and sour pineapple,
soft baked meringue, liquorice*

*Peanut parfait, Tanariva lactee chocolate,
smoked caramel, bitter chocolate*

*Apricot and milk chocolate gâteau,
apricot sorbet, white chocolate and Amaretto jelly*

*Granny smith apple crème, spiced brioche, popcorn,
salted caramel*

£75.00

*Whilst we will do all we can to accommodate guests with food allergies and intolerances,
we are unable to guarantee that dishes will be completely allergen-free.*

*A discretionary 12.5% gratuity will be added to your bill.
Please refrain from using electronic devices in the dining room.*