

A L A C A R T E

S n a c k s

STARTER

Roast native lobster, English wasabi, Oscietra caviar
(£12 supplement)

Slow cooked egg, cep, caramelised celeriac broth,
autumn truffle, quail breast

Roast scallop, 72 hour short rib, beef dripping, apple,
sourdough croutons

Scottish langoustine, Cornish mackerel, smoked eel, dill

Roast sweetbread, smoked almond, parsnip, chestnut

MAIN

Herdwick lamb (rack, loin, confit belly), heritage beetroot,
girolles

Goosnargh duck, damson, hazelnut, salsify, fennel

Roast squab pigeon, glazed heritage carrot, savoy cabbage

Galloway beef fillet, wild mushroom, kale,
truffle dressing, onion

Dorset snails, turbot, razor clam, Delica pumpkin

Cornish sea bass, braised octopus, chorizo, three cornered
garlic herb dressing

3 COURSES £90



CHEESE & DESSERT

CHEESE

From the trolley - £12.50 or £18.50 to share

DESSERT

Coffee, mascarpone, Bourbon, meringue

Salted milk chocolate aero, honeycomb

Pear, smoked pecan, maple syrup

Bitter chocolate mousse, cardamom fudge, pickled cherry

Dark chocolate, milk chocolate nougat, sesame

Banana, caramel, yuzu, rum

SWEET WINE

NV Moscatel Dorado, Cesar Florido, Andalucia, Spain	£14.50
2016 Jurançon, Clos Lapeyre, South-West, France	£13.50
2007 Rivesaltes Ambré, "Chez Jau", Château de Jau, Languedoc-Roussillon, France	£17.00
2007 Sämbling 88, Trockenbeerenauslese, Weninger, Angerhof Tschida, Austria	£21.50
2005 Castelnau de Suduiraut, Sauternes, Bordeaux, France	£25.00
1991 Château d'Yquem, 1er Grand Cru Classé Supérieur, Sauternes, Bordeaux, France	£55.00
2012 Vin de Liqueur, Tanatis, Domaine Berthoumieu, France	£22.00

PORT

2012 Alves de Sousa, "Quinta da Gaivosa"	£19.50
Graham's, "Colheita", Tawny, 40 Years Old	£26.00

MADEIRA

NV Blandy's, Verdelho, 10 Years Old	£12.00
1996 Blandy's, Malmsey, "Colheita"	£20.00