

A La Carte Sample Menu

Starters

Seabass tartare, oyster cream, green apple and shiso £27

Handpicked Devon Crab, Hass avocado, wasabi and finger lime £32

Phil Howard's XL Langoustine dish, truffle purée, parmesan gnocchi, potato and truffle emulsion £56

Ravioli of winter mushrooms, Valencia squash, ricotta and winter truffle (V) £24

Roast Isle of Orkney scallop, caramelised artichoke purée, truffle duxelles and macadamia nut pesto £28

Mains

Roast Wild Turbot, stuffed chicken wing, caramelised parsley root, pied de mouton and roasting juices £52

Roast Newlyn Cod, persillade of girolles, line caught squid, crispy potatoes and Alsace bacon £46

Milk fed Pyrenean lamb, cauliflower cheese croquettes, salsify and roasting juices £51

Roast Pigeon "des Gourmets", chestnut purée, apricot, choux farci and Sri Lankan cinnamon £54

Creamed truffled polenta, Jerusalem artichokes, winter mushrooms and parsley (V) £35

Mineral water £4.75 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

*Please be aware that Game dishes may contain shot.