

## **Sample A La Carte Menu February 2026**

### **Starters**

Seabass Tartare, Oyster Cream, Green Apple and Shiso 30  
Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime 36  
Cheese and Onion Tortellini, Caramelized Onion Broth and Black Winter Truffle 30  
Stuffed and Glazed Maison Garat Chicken Wings, New Season's Ceps, Madeira and Perigord Truffle 32  
Salt Baked and Pickled White Beetroot, Soft English Goats Curd, Smoked Almonds and Quince (V) 24

### **Mains**

Roast Cornish Monkfish, Bourguignon' 54  
Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon 52  
Assiette of Pyrenean Lamb 58  
Roast Pigeon Des Gourmet, Foie Gras Stuffed Cabbage, BBQ Mushroom Puree & Madeira Sauce 62  
Hand-rolled Spaghetti, Perigord Truffle and Capezzana Olive Oil (V) 48

Mineral water £4.95 (75cl btl.)

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

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.