

Sample A La Carte Menu April 2026

Starters

Seabass Tartare, Oyster Cream, Green Apple and Shiso 32

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime 36

Loire Valley Green Asparagus, Egg Mimosa, Wild Garlic Mayonnaise & Capezzana Olive Oil (V) 32

Roast Isle of Orkney Scallops, White Asparagus, Turkish Morels & Miso Butter 34

Spaghetti of Cornish Lobster with N25 Caviar & Sarawak Pepper 48

Suggestions:

2023 Vitalba, Albana Romagna, Tre Monti, Emilia Romagna, Italy 16

or

2018 Chassagne Montrachet 'Chambrees', Caroline Morey, Burgundy, France 48

Mains

Cornish Red Mullet with Bouillabaisse Dressing, Mussel Rillettes & Wild Garlic Salsa Verde 47

Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon 52

Slow Roast Pyrenean Lamb, Caramelised Celeriac, Spiky Artichoke, Truffled Cauliflower Croquettes & Roasting Juices 60

Roast Maison Garat Chicken with Creamed Potato, Loire Valley White Asparagus, Wild Garlic & Jus Gras 62

Caramelized Parmesan Gnocchi, Rich Yolk Egg, Loire Valley Asparagus, Wild Garlic and Turkish Morels 38

Main to Share

BBQ Shorthorn Côte de Boeuf with Morels, Wild Garlic, Cornus 'Chips', Bone Marrow & Bordelaise Sauce 130 (for two people)

Side Dishes

Creamed Potato with Cornish Lobster and Wild Garlic 18

Loire Valley Asparagus 15.50

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.