

## Sample A La Carte Menu June 2026

### Starters

Seabass Tartare, Oyster Cream, Green Apple and Shiso 32

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

Loire Valley White Asparagus, Brown Butter Hollandaise, 15 Month Terre Basque Ham & Hazelnuts 30

Roast Orkney Scallop, Loire Valley Asparagus, Turkish Morels, Spring Peas and Miso Butter 34

Asparagus Tart, Crispy Quail Egg, Pickled Ramsons and Chive Blossom 26 (V)

### Special Starter

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

Roast Wild Turbot, Jersey Royals, Broad Beans, Lemon Butter & Smoked Caviar Sauce 60

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

Hand Cut Cavatelli, Mousserons, Wild Garlic, 22 Month Aged Parmesan & Capezzana Olive oil 30

Roast Maison Garat Chicken, Creamed Potato, Turkish Morels, Loire Valley Asparagus & Jus Gras 60

Fillet of Simmental Beef, Caramelised Onion, Garlic Scapes, Roast Foie Gras, Sauce Périgieux 68

### 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.