Sample ALC November 2026

(Vegetarian or Vegan options available separately)

Canapes & Snacks

Starters
Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
Warm Mushroom Tart, Roscoff Onions, Crispy Quail's Egg & Truffled Sauce 30
Roast Orkney Scallop, Squash, Chanterelles & Chestnuts 42

Pasta
Hand Cut Cavatelli, Cornish Lobster, Aleppo Pepper & Curry Leaf 42

Mains
Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes & Alsace Bacon 54
Roast Monkfish, Coco di Paimpol, Chanterelles & Cevennes Onions 48
Saddle of Lincolnshire Hare, Chervil Root, Glazed Chestnuts, Green Peppercorns & Venezuelan Chocolate 58
Lightly Smoked Fallow Deer, Spiced Quince, Caramelised Parsley Root, Creamed Cabbage & Savoie Bacon 64

Main to Share
Belted Galloway Côte de Beouf, Roscoff Onion, Parmesan 'Chips', & Red Wine 145

Desserts
Selection of Cheese, Homemade Oat Cakes, Hazelnut and Plum Soda Bread - 3 cheeses 19 or 5 cheeses 25
Mirabelle Plum Mille-Feuille with Vanilla Cream & Mirabelle Eau de Vie 22.00
Black Forest Barquette, Amarena Cherry, Sicilian Pistachio & Crème de Cacao 19
Sticky Toffee Pudding Soufflé, Vanilla Ice Cream, Custard & Salted Toffee 24
Provence Fig, Fig Leaf Honey and Brown Sugar Tart 17.50

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.