

RESTAURANT

23

A LA CARTE

STARTERS

**Beetroot**

Lovage, Sheep's Milk, Quinoa (V)  
13

**Rabbit**

Parsley Root, Prune, Chestnut  
12

**Pigeon**

Chicory, Quince, Pastilla  
12

**Tuna**

Miso, Passion Fruit, Fermented Kohlrabi  
14.5

**Scallops**

Parsley, Squid, Cucumber  
15.5

MAINS

**Beef**

Chargrilled Broccoli, Aromatic Polenta, Smoked Bone Marrow  
35

**Seabass**

Chorizo, Pak Choi, Cockle Cassoulet  
27

**Duck**

BBQ Carrot, Plum, Fermented Grains  
28.5

**Brill**

Red Pepper, Fennel, Dried Ham  
26

**Onion**

Pickled Shitake, Parmesan, Consommé (V)  
22

## DESSERTS

### **Pineapple**

Coconut, Rum, Cocktail

10

### **Chocolate**

Salted Caramel, Cashew, Yogurt

11

### **Apple**

Cinnamon, Yogurt, Sorbet

8.5

### **Clementine**

Sable, Meringue, Sorbet

8

### **Cheese**

Selection of British and French artisan cheeses

12

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*A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL FINAL BILLS. (V) VEGETARIAN. WHILST WE WILL DO ALL WE CAN TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES, WE ARE UNABLE TO GUARANTEE THAT DISHES WILL BE COMPLETELY ALLERGEN-FREE.*