

## A la carte menu

£ 95.00

Afternoon tea

Marinated Orkney sea scallop, tomato water, lemon & apple, frozen Dashi with wasabi, ponzu & dill oil

or

Padstow native lobster with Scottish girolles & Chablis, lemon potatoes, seaweed

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Roasted Brixham turbot, warm roe butter sauce, summer peas & leaves, mustard flower & Linzer potatoes

or

Line caught South Coast sea bass with Dorset crab, Datterini tomatoes, basil & courgette, crab butter sauce

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Herdwick Spring lamb saddle, summer English vegetables, lamb sausage with green olive tapenade

or

Cumbrian Suckling pig served with crushed Jersey Royals with Guanciale & lemon, apple braised endive

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Pink Lady apple with 32% Dulcey chocolate mousse, salted caramel & cinnamon

or

Japanese citrus parfait, basil & yoghurt sorbet with finger lime

or

Selection of British Isles cheese

*£20.00 supplement*

Petit fours

VAT included. A discretionary service charge of 12.5% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix

## Tasting menu

£ 145.00

## Wine Pairing

£ 110.00

Afternoon tea

Hampshire trout

Marinated Orkney sea scallop, tomato water, lemon & apple, frozen Dashi with wasabi, ponzu & dill oil

Braised Scottish girolles and cèpes, Acquerello rice, aged parmesan & Autumn truffle

Caviar course with crustacean

*£40.00 per person supplement*

Roasted Brixham turbot, warm roe butter sauce, summer peas & leaves, mustard flower & Linzer potatoes

Herdwick summer lamb saddle, summer English vegetables, lamb sausage  
with green olive tapenade

Selection of British Isles cheese

*£15.00 supplement*

Lemongrass & English strawberries

Japanese citrus parfait, basil & yoghurt sorbet with finger lime

Petit fours

To maximise your dining experience, this menu is for the enjoyment of the entire table  
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## BRITISH GROWN SEASONAL PRODUCE

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Cultured butter from Oxfordshire	56 miles
Seabass from South Coast	73 miles
Turbot from Brixham	200 miles
Lobster from Cornwall	259 miles
Lamb from Lake District	269 miles
Suckling pig from Cumbria	296 miles
Scallops from Orkney	709 miles