



Tasting Menu

(Only available for the whole table)

Pan seared Bouley Bay scallops with sweet potato puree; goats cheese beignets and blood orange jelly.

Mosel Riesling, Spätlese Sohne 2005

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Ballotine of duck foie gras served with cherry sorbet, crispy duck bits and spiced cherry gel.

Château Romer du Hayot, 2e Cru Classé, Sauternes 2002

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Pan fried Jersey bass, crushed Jersey Royals with crab and pink grape fruit and a vanilla cream sauce.

Chardonnay, Wild Ferment, Errazuriz 2007

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A tasting of spring lamb with pea puree, pickled baby carrots and lamb juices.

Château Reysson, Haut Médoc 2006

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Warm goats cheese fondant with roasted figs and summer truffle arancini balls.

Sancerre, Clos des Bouffants, Roger Neveu 2008

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Raspberry and pistachio crunch with raspberry parfait.

Black Muscat, Elysium, Quady 2005-08

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Teas, coffees and petit fours.

£69.00 per person

£99.00 per person with wines

All prices are Goods and Services Tax inclusive. Please note that an optional 10% service charge will be added to your bill.



Starters

Breast and confit leg of squab pigeon with smoked beetroot, beetroot puree and horseradish cream

£11.25



Ballottine of duck foie gras served with cherry sorbet, crispy duck bits and spiced cherry gel

£11.25



Pan seared Bouley Bay scallops with sweet potato puree; goats cheese beignets and blood orange jelly.

£11.25



Warm goats cheese fondant with roasted figs and summer truffle arancini balls

£11.25



Timbale of Crab, pickled apple, truffle cauliflower puree and polenta and parmesan chips

£11.25

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Main Courses

A tasting of lamb with pea puree, pickled baby carrots and lamb juices
£27.50

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Fillet of coconut poached turbot with coriander gnocci, curry wilted
spinach, onion bhaji and passion fruit
£25.50

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Pan fried Jersey bass, crushed Jersey Royals with crab and pink grape fruit
and a vanilla cream sauce
£25.50

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Breast of duck breaded leg with sauerkraut cabbage; apple pan fried foie gras
and braised celeriac fondant
£23.50

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Fillet of steak Rossini, seared foie gras, Pommes Anna, sautéed spinach, wild
mushrooms and Madeira jus
£28.00

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Garlic basted medallions of veal in a Marsala cream sauce with organic
mushrooms flambéed at your table and served with seasonal vegetables and
new potatoes
£26.00

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Fillet steak “Diane” flambéed at your table, served with Lyonnaise potatoes
and green beans
£30.50

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Daily vegetarian option (please ask your server)
£15.10

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will be added to your bill.*



Side Dishes

Mixed Seasonal vegetables
£3.80



Sauté green beans
£3.80



Tossed mixed salad
£3.80



Rocket salad with shaved parmesan
£3.80



Pont neuf potatoes
£3.80



Creamed potatoes
£3.80



Buttered new potatoes
£3.80



Homemade onion rings
£3.80

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Desserts

Summer strawberry shortcake with strawberry sorbet and lemon curd
£9.50



Raspberry and pistachio crunch with raspberry parfait
£9.50



White chocolate and passion fruit box with white chocolate ice cream
£9.50



Apple tarte tatin with vanilla ice cream and chocolate sauce
£9.50



Turkish delight

Rosewater jelly with chocolate mousse, edible flowers and lemon
grass ice cream
£9.50



White chocolate and raspberry cannelloni with passion fruit sorbet and
raspberry sauce
£9.50



A selection of local, British and Continental cheese
with crackers and tomato chutney
£11.00