

Summer À LA CARTE DINNER

Served Monday to Sunday

(v) vegetarian

Starters

Tomato Tartare (v)

Coriander, Sourdough, Watermelon, Verjus

Lemongrass Prawns

Dim Sum, Pineapple & Chilli, Peanut, Jasmine Rice

Diver Scallop Ceviche

Salt Cod Brandade, Yuzu Curd

Poussin Kiev

Asparagus, Girolles, Pea, Quail Egg

Beef Rib

Potato Terrine, Beer Pickle Onions, Tarragon Mustard

£52 per guest for three courses

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Mains

Pecorino Gnocchi (v)

Almonds, Garlic & Pecorino Custard, Charred Corn Nibs

Turbot

Clams, Saffron Paella, Rock Samphire, Lime

Pollock

Anchovies, Jersey Royals, Gem Lettuce, Parsley

Creedy Carver Duck

Blueberries, Savoy Cabbage, Shiitake, Macadamia

Veal Milanese

BBQ Artichokes, Basil, Green Olives, Sweet Peppers

£52 per guest for three courses

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice.

Desserts

Lemon Meringue

White Chocolate, Lemon Pan de Gênes, Tarragon

Peach

Honeycomb Parfait, Goat's Cheese, Rice Cracker, Champagne

Pina Colada

Coconut, Pineapple, Rum

Caramac Bar

Dulce Chocolate, Cashew Nut Nougat, Sheep's Milk

Artisan Cheeses - Selection of Three

Served with Sour Dough, Crackers, Biscuits, Fig Chutney, Thyme Honey, Grapes, Celery

£52 per guest for three courses