

A la Carte Menu

To Begin

Gazpacho

Red Mullet, Peppers, Cucumber, Tomato

Grilled Asparagus

Light Herb Salad, Wild Mushrooms, Fresh Truffle

Diver Scallop

Cauliflower, Hazelnuts, Xeres Vinegar Dressing

Pressed Ham Hock Terrine

Melon, Fresh Fruits, Toasted Brioche

Scottish Lobster

Asparagus, Cognac, Pink Pepper Dressing

Pan-fried Foie Gras

Grape Granita, Muscat Reduction

To Follow

English Rack of lamb

Spring Peas and Mint

Roasted Breast of Duck

Pumpkin, Asian Greens, Pickled Shitakes and Teriyaki Sauce

Fillet of Veal

Salsify, Spinach, Veal Sweetbread, Cèpes and Truffle Jus

Chateaubriand Ala Tudors (Serves Two)

Head of Beef Fillet, Béarnaise Sauce, Chateau Potatoes
(£10 supplement per person)

Pan-fried Fillet of Halibut

Almond, Baby Vegetables, Crushed Potato, Chervil

John Dory

Lightly Battered, Asparagus, Avocado, Tomato

Seared Salmon

Pearl Barley, Brown Prawns, Summer Vegetables

Whole Dover Sole

Beurre Noisette, Baby Capers, Lemon and Parsley
(£10 Supplement)

To Finish

Summer Pudding

Elderflower, Wild Berries, Clotted Cream

Pineapple Carpaccio

Pina Colada Sorbet, Pineapple Crisps

Hot Chocolate Fondant

Cherry Compote and Cherry Ice Cream

Pear Soup

Yoghurt Panna Cotta, Pear Tart

Selection of French and English Cheeses

(£5 Supplement)

Side Orders

Green Beans, Mixed Vegetables
New Potatoes, Mashed Potatoes, Sauté Mushrooms

All Side Orders £4.00

3 Course A la Carte £42.50

All prices include VAT

**Please refrain from smoking or using
Mobile Phones in the Restaurant**

A discretionary 12% Service Charge will be added to your total bill