

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

AMUSE BOUCHE

INTERMEDIATE PLATES

Best of the Seas

British & Irish Oysters
Keltic Seafare Scallops & Bering Sea King Crab
Mussels & Mediterranean Prawns
Cornish Crab & Avruga Caviar

PALATE CLEANSER

PRINCIPAL DISHES

Newlyn Dover Sole
One Half Grilled Isle of Harris Lobster
North Atlantic Halibut

Irish Black Angus Beef Fillet
Red Hereford Rib-eye
Truffled Brittany Poussin

CHOICE OF OUR TIMELESS SAUCES

Lemon Hollandaise
Béarnaise
Brown Butter & Caper

Roasted Garlic & Rosemary Jus
Green Peppercorn Sauce
Brown Shrimp Nage

CHOICE OF A SIDE

Savoy Cabbage & Ox Springs Ham
Truffle & Chive Mashed Potato
Duck Fat & Rosemary Chips

Pommery & Honey Glazed Chantenay Carrot
Brussel Sprouts & Chorizo
Chervil & Dill Cucumber Salad

DESSERTS

Warm Pear Clafoutis

Baby Pears | Mascarpone Chantilly | Pear Crisps

Oreleys Chocolate

Chocolate Ganache | Liquorice | Chocolate sorbet

Traditional Christmas Pudding

Brandy Sauce | Vanilla Ice Cream

Chef's Selection Of Artisan Cheeses

Brie De Meaux | Cerney | Fosseyway Fleece | Westcombe | Shrosphire Blue

5 course set menu

£120 p.p.