

STARTERS

Green & white asparagus

Orange confit, smoked hay hollandaise

Wheat-free Spring vegetable dumpling

Obsiblu prawn consommé

Veal sweetbread

Black garlic, gremolata

Frog legs

Morel, chervil, Vin Jaune

Hand-dived Scottish scallops

Strawberry "sauce vierge"

Cornish cock crab

Elderflower, Cornish sea herbs

Duck jelly

Oscietra caviar, Spring onion, smoked sturgeon
(£10 supplement)

3 courses £85.00

prices inclusive of VAT
please ask for allergy information

MAIN COURSES

My mum's tripe & cuttlefish gratin
Pig's ear & ham cake

Sea bream
Morels, coffee, tarragon

Somerset kid
Razor clams, sea beet sauce

Cornish turbot
'Grenobloise'

Suckling pig "Porchetta"
Middle Eastern flavours

Peranakan black leg chicken breast
Ayam Sioh

Dover sole farcie
Spring onion & curry

Anjou pigeon
"Satay style"

For Two

Roast St Bride's chicken
Chicken "cottage pie", tarragon jus

3 courses £85.00

prices inclusive of VAT
please ask for allergy information

DESSERTS

Chocolate soufflé *(25 mins)*
Indonesian basil ice cream

Asparagus
White chocolate, black olive, coconut

Wild strawberry vacherin
100-year-old balsamic

Sweet olive oil millefeuille
Vanilla & mango ripple

Ice cream trolley

European cheese board
Extra course £15.00 supplement

3 courses £85.00
prices inclusive of VAT
please ask for allergy information