

Menu Prestige

Starters

Maldon Rock oysters, cucumber, ginger & ponzu dressing

Velouté of Violino pumpkin, crispy duck, spring onion & peanuts

'Torchon' of foie gras, kumquat purée, spiced salt & prune brioche

Marinated yellow fin tuna, charentais melon & salad of sweet pickled radish

Seared Scottish scallops, pumpkin purée, pomegranate, wild chicory,
smoked bacon & maple vinaigrette

Salad of English garden beetroot, heirloom tomatoes,
whipped goats cheese & aged balsamic

Main Courses

Game of the day

Seared fillet of sea bass, olive, tomato & sauce vierge

Risotto of wild mushrooms, mascarpone & aged parmesan

Fillets of John Dory, orange braised endive, cauliflower purée, curry oil & golden raisins

Fillet of wild halibut, fresh sweetcorn, coco beans & light parmesan velouté

Cutlet of Kentish lamb, pommes boulangère, roasted baby fennel
& lavender scented jus

Fillet of Scotch beef, foie gras, peppered short rib, Swiss chard
& red wine braised shallot (supplement £5)

£58 three courses

Head Chef André Garrett MCA

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.