



À la Carte MENU



BACKGROUND - AA ROSETTE GUIDE



TWO ROSETTES INNOVATION, GREATER TECHNICAL SKILL AND MORE
CONSISTENCY AND JUDGEMENT IN COMBINING AND BALANCING INGREDIENTS ARE
ALL NEEDED AT THIS LEVEL



HEAD CHEF: ALFRED RODRIGUEZ
RESTAURANT MANAGER: ABDELLATIF TLIQUI



Starters

CHEF'S MODERN SELECTION OF COLD AND WARM TAPAS

£10.95

PAN SEARED QUAIL BREASTS SET ON RED ONION
AND CINNAMON CONFIT, PORT JUS

£10.95

ROASTED SEA SCALLOPS WITH PATA NEGRA, GARLIC POMMES PURÉE,
CAPER VELOUTÉ

£11.95

WHITE ONION RISOTTO WITH DOLCELATTE, BROAD BEANS
AND TRUFFLE OIL

£9.95

PEA AND CURED FOIE GRAS CAPPUCCINO SOUP

£7.95

SALAD OF CEPS AND LANGOUSTINES WITH SOFT POACHED EGG
AND GRAIN MUSTARD DRESSING

£11.50



— Main Courses —

LINE CAUGHT GIBRALTAR BAY SEA BASS WITH VINE TOMATO COUSCOUS,
LIME HOLLANDAISE
£21.00

PAN FRIED CORN FED CHICKEN BREAST, SAGE POLENTA, CURED LEMON
AND THYME JUS
£17.95

ROAST RACK OF LAMB WITH A CONFIT OF LAMB SHOULDER, BRAISED SAVOY
CABBAGE AND BACON
£20.95

PAVÉ OF BEEF SET ON TRUFFLE SAUTÉED POTATO, CARAMALISED
TURNIPS, CLARET JUS
£19.95

SEARED BLUE FIN TUNA, BABY ARTICHOKE, GREEN CHILLI SAMBAL SALSA
£17.95

SLOW BRAISED PORK BELLY WITH ROAST GARLIC AND CHORIZO
£16.95

OUR CHEF'S "SIGNATURE" DISH
BLOSSOM HONEY ROAST DUCK BREAST WITH
SWEET POTATO BRIOUATS, PORT JUS
£19.95



Vegetarian

A NUMBER OF OUR STARTERS MAY ALSO SUIT CERTAIN VEGETARIANS
WE WOULD BE HAPPY TO SERVE THESE AS MAIN COURSES ON REQUEST

ALL OUR VEGETARIAN MAIN COURSES ARE £16.95

PITHIVER OF ROAST BEETROOT WITH CHAR GRILLED ASPARAGUS, HERB MASCARPONE

CARROT AND BUTTERNUT SQUASH BAVAROIS, GRAM FLOUR AND BABY SPINACH
TORTILLA, SWEET TOMATO NAGE

Desserts

A SELECTION OF CHEF'S SWEET TAPAS

WARM BREAD AND BUTTER PUDDING, BLACKBERRY GLAZE

MARINATED PINEAPPLE RAVIOLI WITH MANGO AND RASPBERRIES

HOT CHERRY SOUFFLÉ WITH CHOCOLATE ICE CREAM,
CRYSTALISED ALMONDS AND MINT

CRÈME FRAÎCHE PANNACOTTA WITH QUINCE, GINGER BREAD ICE CREAM
AND GINGER MADELEINE

ALL OUR DESSERTS ARE £6.95

CHEESES

A SELECTION OF BRITISH AND IBERIAN CHEESES SERVED WITH FRUIT,
WALNUT BREAD AND QUINCE JELLY £6.95

COFFEE

CAFETIERE COFFEE AND A SELECTION OF SWEETMEATS £5.75