



À LA CARTE MENU

STARTERS

ASPARAGUS & SERRANO HAM SALAD	£12.50
SOFT POACHED EGG, TRUFFLE DRESSING	
HAND CRAFTED WILD MUSHROOM RAVIOLI	£13.00
MATURE CHEDDAR TUILLE & THYME VELOUTÉ	
DUCK PASTILLA, TOASTED ALMONDS	£11.50
CINAMON & GROUND GINGER	
PAN SEARED SCALLOPS, CORRIANDER & GARLIC MASH	£16.00
CAVA BEURRE FONDUE	
AVOCADO & SWEET POTATO TIMBALE	£10.50
POMEGRANATE, CHIA SEEDS, LIME & OLIVE OIL	
SPICY KING PRAWNS PIL PIL	£14.50
CHILLI, OAK SMOKED PAPRIKA, GARLIC	
SOUP OF THE DAY	£7.50
CRUSTY BREAD	



MAIN COURSES

SAFFRON KING PRAWNS £18.50

SCENTED WITH GINGER, GARLIC, BAIES ROSES, WILD RICE

LAMB TAGINE £20.00

PRUNES & ALMONDS

PAN ROASTED DUCK BREAST £24.50

MANDARIN & COLA GLAZE

GRILLED SEA BASS £27.00

BROWN CAPER BUTTER

SEARED MEDALLIONS OF BEEF FILLET £27.00

PARISIENNE MUSHROOMS & SHALLOT DUXELLES PUFF PASTRY TOQUE

GRILLED SALMON FILLET £24.00

PEA PUREE, CHORIZO CRUMBS, LIME HOLLANDAISE

SMOKED MISO AUBERGINES £18.50

BUTTERBEAN HUMMUS, BLACK GARLIC AIOLI

BUTTERED CHICKEN BREAST, SALTIMBOCA £18.00

SERRANO HAM, SAGE, MADEIRA JUS



MAIN COURSES, CONT

CARAMELISED ARTICHOKE FLAN £18.50

CHAR-GRILLED VEGETABLES

SEARED FILLETS OF JOHN DORY, WILTED SPINACH £25.00

CORRIANDER & GINGER, SABAYON

DESSERTS

PINEAPPLE & MASCARPONE RAVIOLI £9.50

TURRON ICE-CREAM

BAILEYS CREME BRULEE £9.00

MINT SORBET

CHILLED LEMON & LIME SOUFFLE £9.50

LENGUE DE CHAT BISCUIT

SUMMER FRUIT PAVLOVA £7.50

DARK CHOCOLATE CRISP

PROFITAROLES, SALTED CARAMEL £9.50

OUR REGIONAL BRITISH & IBERIAN CHEESE SELECTION £11.50

FIG CHUTNEY & CRACKERS