



DINNER A LA CARTE SAMPLE MENU (30 JANUARY 2019)

RAW BAR

- Exmoor Caviar** – 20 (10g) / 38 (20g)
Hash browns, lemon crème fraîche & cured egg yolk
Dressed Crab English muffins & fermented chilli butter – 18
Seafood Platter – 38
Langoustines, scallop, fish tartare, smoked mackerel rillettes, cock crab & Cornish mussels
Deluxe Seafood Platter – 68
Half a lobster, caviar (10g), langoustines, scallop, fish tartare, smoked mackerel rillettes, cock crab & Cornish mussels

STARTERS

- Burrata** Iberico tomato & smoked chilli – 10
Scallop Ceviche aguachile & cucumber – 8
Chowder razor clam, bacon, quail eggs & curry butter – 12
Hand Dived Scallops coconut & kaffir lime butter – 16
Terrine Mangalitza pork & fermented kohlrabi – 10
Steak Tartare gherkins, crispy shallots, egg yolk & mustard – 12
Bitter Leaf Salad anchovy, parmesan & Caesar dressing – 10

MAINS

- Onion Squash** pied de mouton, chard & green sauce – 14
Spaghetti clams, squid, parsley & chilli – 16
Seafood Stew mussels, langoustine, octopus & nduja – 22
Halibut calçot onions & basil – 24
Ossobuco wild mushrooms & gremolata – 20

WOOD GRILL

- Mackerel** Corno peppers (N) – 16
Duck Breast Jerusalem artichoke, chicory & black pudding – 25
Rib Eye (250g) dripping onions & Sarawak pepper sauce – 25
Prime Rib (650g) dripping onions & Sarawak pepper sauce – 52

SIDES

- Parker House Rolls** salted butter – 3
Chips twice cooked in dripping – 4
Variigated Grumolo herbs & mustard dressing – 4
Mashed Potato Senia olive oil – 4
Delica Pumpkin sage & walnuts (N) – 4
January King Cabbage salsa verde – 4
Purple Sprouting Broccoli bagna cauda – 4

(N) contains nuts

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.