

# A L A C A R T E

## STARTER

Norfolk quail 'breakfast'

*Tomato, croissant, bacon, egg*

Tunworth cheese, pickled tomato, Marmite brioche

Pea agnolotti, squid ink, aged Parmesan, truffle

Scallop, apple, verbena, roasted beef dressing

72 hour beef short rib, Maldon oyster, aioli

Grilled mackerel, smoked eel, dill, fennel

## MAIN

Cumbrian rose veal neck, pea, morels, miso

Herdwick lamb, olive, curd, marjoram, broad beans

Galloway beef fillet, smoked bone marrow, girolle, beetroot

*(£8 supplement)*

Middle White suckling pig, bacon broth, agnolotti

Isle of Gigha halibut, pickled egg, clams, Monk's beard

Cornish turbot, artichoke, courgette, mint

## DESSERT

Lemon, meringue, iced tea

Salted milk chocolate aero, honeycomb

Strawberry, vanilla fudge, rose, fennel

Cherry, Marsala, fresh almond

Sesame, milk chocolate, sorrel, peach

Banana, caramel, yuzu, rum

3 COURSES £85

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

# VEGETARIAN

## STARTER

Cuore del Vesuvio, Winchester cheese, Marmite brioche  
Ember roasted celeriac, chimichurri, curd

## MAIN

Pea agnolotti, pickled girolles, truffle  
Potato gnocchi, artichoke, courgette, mint

## DESSERT

Lemon, meringue, iced tea  
Salted milk chocolate aero, honeycomb  
Strawberry, vanilla fudge, rose, fennel  
Cherry, Marsala, fresh almond  
Sesame, milk chocolate, sorrel, peach  
Banana, caramel, yuzu, rum

3 COURSES £85