



AUGUST DINNER

(v) suitable for vegetarians
(ve) suitable for vegans

STARTERS

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

TRADITIONALLY SMOKED SCOTTISH SALMON (£10 supp)

capers, shallots, lemon, brown bread and butter

ELDERFLOWER, TOMATO AND MELON SALAD (ve)

elderflower and thyme sauce, basil cress, black pepper tuille and beetroot jelly

PARFAIT OF CHICKEN LIVER 'TOMATO'

sourdough, bacon butter, quince jelly, radish, chocolate tuille

MAINS

PAN FRIED COD

avocado puree, celeriac and apple remoulade, poached egg, coriander oil and massago beurre blanc, seaweed, ponzu

CAULIFLOWER SWEETCORN CAKE (ve)

girolle mushroom, eggplant confit, artichoke, pak choi, katsu sauce

RUMP OF LAMB

braised roscoff onion, tenderstem broccoli, swede and carrot mash, thyme and mint jus

PAN FRIED CHICKEN BREAST

truffle butter, braised leek, spinach, roast baby potatoes, jus

DESSERTS

CLASSIC CRÈME BRÛLÉE

shortbread biscuit

CHOCOLATE MOUSSE WITH WILD STRAWBERRY

rose purée, elderflower jelly tuille, chocolate crumbs, crème anglaise

MANGO CHEESECAKE (ve)

passion fruit jelly, banana and peanut sorbet, pomelo

HOMEMADE ICE CREAMS OR SORBETS

coffee, chocolate, strawberry, toffee, vanilla, lemon (ve), raspberry (ve), served with freeze dried fruits and tuiles

BRITISH CHEESES (£6 supp)

four cheeses, celery, apricot butter, pear and apple chutney

£45.00 (Three courses)

Prices include VAT. An optional 13.5% service charge will be applied, all of which will be shared between the staff.

We carefully prepare all dishes, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that dishes served, will not contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified.