



PLATEAU

## NIBBLES

Selection of artisan bread with salted butter 558 kcal 4.5

Gordal olives 66 kcal 4.5

Salted, roasted almonds 310 kcal 5.5

Lindisfarne rock oyster No3 22 kcal 4

Jersey rock oyster No3 22 kcal 4

Served with lemon & Mignonette

## STARTERS

Seaweed cured Scottish salmon, pickled vegetables, crème fraîche, dill 227 kcal 14

Courgette blossom, scallop mousseline, pork belly, fennel compote, Lovage 638 kcal 18

Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem, Caesar emulsion 556 kcal 12.5

Warm Norfolk asparagus, crispy duck egg, beurre noisette hollandaise sauce (v) 460 kcal 18

Puglian Burrata, heirloom tomato essence, basil & black olive (v) 450 kcal 12

Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal / 948 kcal 10 / 18

## MAINS

Brixham spiced Monkfish, red lentils, pickled carrots & coconut 674 kcal 30

Cornish Cod, sea herbs, brown shrimp, pomme purée, caviar beurre blanc 1576 kcal 28

Corn fed chicken breast, hand rolled linguini, wild mushrooms, spring onion, sherry velouté 1,146 kcal 26

Roast rack of lamb, miso glazed aubergine, smoked yogurt, lamb sauce 670 kcal 36

Dry aged Beef fillet, pommes frites, peppercorn sauce, watercress 1,371 kcal 42

Cauliflower arancini, brassica texture, summer truffle emulsion (v) 1,618 kcal 22

## SIDES

Minted new potatoes (v) 419 kcal 7

Tenderstem broccoli, beurre noisette, almonds (v) 264 kcal 6

Mixed baby leaf salad, French dressing (v) 356 kcal 5

Pommes frites (vg) 672 kcal 5.5

Truffle Pommes frites (v) 680 kcal 7

## DESSERTS

Dark chocolate delice, mandarin sorbet (v) 675 kcal 9

Classic crème brûlée (v) 525 kcal 9

Selection of 4 cheeses, fruit paste, crackers (v) 747 kcal 12.5

Pineapple carpaccio, exotic fruit salad, coconut sorbet, fresh lime (vg) 409 kcal 9

Ice-cream (v) & sorbets (vg)

1 scoop - 4, 2 scoops - 7, 3 scoops - 9

Ice-cream: Vanilla 186 kcal, Chocolate 181 kcal

Sorbet: Raspberry 59 kcal, Mango 58 kcal, Coconut 49 kcal,

Mandarin 38 kcal, Strawberry 69 kcal, Passion Fruit 42 kcal

### SATURDAY BRUNCH

11:30 – 15.00

2/3 COURSES 28/32

Add free-flowing Rosé for £25pp

Or free-flowing Bubbles for £25pp

(90 minutes)

v - vegetarian | vg - vegan

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.