

## A LA CARTE

COLD, WARM, MAIN, DESSERT — 110

### COLD STARTERS

#### JERUSALEM ARTICHOKE

*with Lovage, Sesame and Cumin*

#### MARINATED YELLOWTAIL

*with Finger Lime, Tapioca and Sorrel*

#### FOIE GRAS

*Torchon with Black Truffle and Asian Pear + £10*

#### TURNIP

*Variations with Apple, Mustard Seeds and Yuzu*

#### CAVIAR

*Imperial Osietra Caviar with White Sweet Potato,  
Smoked Shellfish and Naan + £35*

### WARM STARTERS

#### BUTTER-POACHED LOBSTER

*with Squash, Mushroom and Kale*

#### PARSNIP

*Julienne with Broken Rice Porridge, Apple and Ginger*

#### PURPLE BROCCOLI

*Florets with Lemon and Bulgur Salad*

#### BLACK COD

*Roasted with Savoy Cabbage, Daikon and Miso*

#### WHITE TRUFFLE

*Ricotta Gnudi with White Truffle Butter and Shaved White Truffles +£45 for 4gr*

*Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.*

*A discretionary service charge of 12.5% will be added to the final bill.*

## MAINS

### MONKFISH

*Roasted with Kohlrabi, Onion and Pickled Poppy Seeds*

### OYSTER MUSHROOM

*Confit with Quinoa and Mushroom Ragout*

### GRILLED VENISON

*With Smoked Yellow Beetroot, Caramelised Onion and Juniper*

### ROASTED LAMB

*Saddle with Endive and Minted-Lamb Sauce*

### WHOLE ROASTED CHICKEN (For Two)

*Stuffed with Black Truffle, Foie Gras and Brioche*

*Braised Leg, Potato Espuma and Chestnuts +£10 pp*

## TASTING MENU

FOR THE TABLE — 145 per person

WINE PAIRING — 105 per person

### CAVIAR

*Imperial Osietra Caviar with White Sweet Potato, Smoked Shellfish and Naan*

### TURNIP

*Variations with Apple, Mustard Seeds and Yuzu*

### BLACK COD

*Roasted with Savoy Cabbage, Daikon and Miso*

### BUTTER-POACHED LOBSTER

*with Squash, Mushroom and Kale*

### GRILLED VENISON

*with Smoked Yellow Beetroot, Caramelised Onion and Juniper*

### LE COUSIN

*Fondue with Butternut Squash and Pretzel +£15 pp*

### DESSERT