

## Starters

Heritage tomato gazpacho, pine nut granola, avocado mousse, macerated watermelon. (VG) £10.55

Seared scallops, fennel and apple salad, smoked eel, sauce soubise. (GF) £14.75

Sous-vide salmon, dill emulsion, quail egg, pickled cucumber. (GF) £14.45

Beef Tartar, cured egg yolk, pickled shallot, watercress purée £14.50 / £32.50

Gnocchi wild mushroom, truffle, celeriac purée, pecorino. £11.65

Foie gras parfait, macerated blackberry, pickled mushroom, brioche £15.35

## Mains

Roast aubergine, white bean purée, charred asparagus, corn, coriander, pomegranate salsa. (VG) £22.65

Pan roast sea bass, coastal greens, rösti, confit tomato (GF) £25.50

Pan fried halibut, crab, bok choy, macerated tomatoes, Asian broth. (GF) £32.55

Roast fillet of pork, cauliflower purée, crocquet, raisin gel. £24.95

Lamb loin, confit shoulder, charred gem lettuce, black olive purée, feta mousse, potato galette. (GF) £29.65

Fillet of Irish beef, braised ox cheek, shallot purée, Madeira and morel sauce. (GF) £33.50

Royal Yacht steak flambé, Lyonnaise potatoes, buttered greens (GF) £35.50

## Sides £4.40

Buttered greens      Truffle parmesan fries  
Roast cauliflower, shaved pecorino, pomegranate  
Buttered Jersey Royals (When in season) (GF)

## Desserts

Coconut panna cotta, mango sorbet, passion fruit. (GF)(VG) £12.50

Hazelnut parfait, white chocolate, pistachio. £12.50

Chocolate fondant, mint sorbet, caramel sauce £12.75

Pear tartin, blue cheese ice cream £13.00

Strawberry mousse, vanilla sponge, dark chocolate £12.50

Selection of cheese and biscuits £13.15  
(GF Available)

All prices are GST inclusive

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)