



MENU A LA CARTE (SAMPLE)

Starters

Poached Native Lobster Tail,
Cauliflower and Black Truffle

Supplement £20

Seared Hand Dived Scallops,
Gratin of Salsify, Champagne Veloute

Roasted Quail with Endive,
Orange and Hazelnut

Boudin of Dorset Snails, Potato Puree,
Cepes and Persillade

Mains

Pithivier of Celeriac and Chestnut,
with Wild Mushrooms and Madeira Emulsion

Fillet of John Dory,
Celeriac, Apple, Mussels and Chives

Pan Fried Fillet of South Coast Turbot,
Confit Chicken Wing, Jerusalem Artichokes

Rhug Estate Organic Lamb,
Garlic, Turnips and Thyme