



A la Carte Menu

2 Courses £65 per person

3 Courses £80 per person

*For 8+ Guests we offered Reduced A la Carte;
Please choose 3 dishes from each course to be
offered for your reservation*

Starters

Signature Starter: Smoked Quail/ Celeriac/ Winter Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk
King Prawn Tartare/ Yuzu/ Kale/ Black Quinoa/ Home Pickled Samphire
Seared Cuttlefish/ Spinach/ Coeur de Boeuf Tomato/ Shellfish and Mastiha
Seared Foie-Gras/ Carrot Velouté/Ginger/Greek Trahana/ Pickled Celery/ Toasted Oats **(Supplement 10.00)**
Carrot Veloute/ Ginger/ Greek Trahana/ Pickled Celery/ Toasted Oats **(V)**
Autumn "Garden of Eden" **(V)**

Mains

Gighia Halibut/ Seaweed/ Crushed Potatoes/ Mussels/ Sea Urchin/ Saffron
John Dory/Hearts of Palm/ Homemade Tandoori/ Razor Clams/Fricassée of Baby Gem Lettuce
Agneau à la Grecque/ Smoked Aubergine/ Shoulder Ferrero Rocher/ Greek Yogurt/ Cucumber/ Rosemary Jus/ Black Truffled Stones
Oxford Black and Sandy Assiette of Pork/ Sweet Pomme Purée/Watercress/ Girolles/ Grape Must Sauce
Jerusalem Artichoke- Crushed, Purée, Crisp/ Sauternes/Shimiji/Pain d'Epices **(V)**
Stuffed Tomato with Jasmine Rice/ Onion/ Mint/ Dill/ Burnt Red Pepper and Black Garlic Consommé **(V)**

Desserts

Bramley Apple Terrine/ Banana Cake/ Cocoa/ Orange Sorbet/ 100% Chocolate Mousse/ Lemon Balm
Pineapple Plantation Rum Baba/ Olive Oil Confit Pineapple/ Clotted Cream/ Coriander/ Caviar Maldon Salt
Milk Chocolate Namelaka/ Salted Caramel/ Pretzel/ Almonds/ Whiskey Ice Cream

British Raspberry Millefeuille/ Ivoire Chocolate/ Candied Pistachios/ Elderflower Mousse
Farm House Cheeses

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.