

Starters

Cream of asparagus with fresh seaweed (v)	£8.50
Double consommé with poached quail egg and winter truffle 🌱	£8.50
Tian of crab and ginger with cucumber and grapefruit coulis 🌱	£13.00
Spring sprouts salad with pan fried scallops, cream of celeriac and lime vinaigrette 🌱	£18.00
Hand cut Iberian Jabugo ham with grated tomato and black olive tapenade **	£19.00
Pan seared Foie Gras with rhubarb and ginger compote served with brioche	£19.00
Warm goat cheese salad with sun dried tomato, baby leaves and Parmesan and nuts tuile (v)	£14.00
Chef's Waldorf salad with caramelised "Summer Reds" apples (v)	£13.00
Homage Caesar salad tossed at your table (v)	£12.00

Chef's Seasonal Recommendation

Pancetta wrapped asparagus with poached egg and Hollandaise sauce **	£13.00
Scallops with herb pancakes, pickled fresh white asparagus on a bed of lamb leaves	£18.00

Main Courses

Tempura of baby vegetables with chilly sauce (v)	£17.00
Roasted potato dumplings with tomato concassé and green peas (v)	£16.00
Organic salmon fillet poached in saffron scented court bouillon, tomato concassé 🌱	£28.00
Grilled "Greenland" black cod with mashed potato, baby leeks, squid and red wine reduction 🌱	£24.00
Pan seared guinea fowl with lemon leaves, roasted peppers and crushed Jersey Royals	£26.00
Veal medallion with its sweetbread, tian of potato, baby aubergine and grilled courgette	£29.00
Confit of milk fed Pyrénées lamb with creamy broad beans	£32.00

Chef's Seasonal Recommendation

Pan fried sea bass with tempura of green and white asparagus and marjoram crushed peas	£23.00
Skewer of roast pigeon, grilled asparagus, ratatouille stuffed potato and red wine sauce	£24.00

Chef's Grill Selection

Salmon fillet 🌱		£23.00		
Grilled corn fed chicken breast 🌱		£23.00		
Dover sole 🌱		£34.00		
Lamb cutlets	3 cutlets	£26.00	5 cutlets	£30.00
Angus beef fillet	200 gr.	£32.00	300 gr.	£36.00
Rib eye steak	200 gr.	£26.00	300 gr.	£30.00

*All our grills are served with daily vegetables, jacket potatoes
and your choice of Béarnaise sauce, Peppercorn sauce or red wine reduction.*

Side Orders

Potato purée	£4.00	Wilted spinach	£4.00
Minted new potatoes	£4.00	Sautéed mushrooms	£4.00
Daily market vegetables	£4.00	Rocket and parmesan salad	£4.00

** This item contains pork

(v) Vegetarian dish

🌱 Healthy Option

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask for a Manager. All meat weights are uncooked. All prices are inclusive of VAT at 20.0%. A discretionary service charge of 12.5% will be added to your bill.