

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

1 course - 15 / 2 course - 25 / 3 course - 33

Aperitifs

2023 DOMAINE DE CASTELNAU PICPOUL DE PINET 125ml 7.5

Fresh and crisp – rounded fruit – fantastic minerality

2017 RUGRA NEBBIOLO 'SCAJETA' 125ml 8.5

Red fruits and spice – a high quality Barolo in everything but name

Beef tartare - capers - brioche 5

Roast Orkney scallop in the shell – garlic – chilli - lime 12 per shell

Truffle and parmesan gougères 5

Tomato – salad of Isle of Wight tomatoes – goats curd – basil - extra virgin olive oil

Tuna – Crudo of sashimi tuna – lime ponzu – kohlrabi – sea herbs – prawn cracker

Add – 5g Exmoor caviar 25

Hake – baba ghanoush – BBQ courgette – Padron pepper – rose harissa

Guinea Hen – pommes anna – sweetcorn – local girolles – roasting juices – hispi cabbage

Strawberry Pavlova - mint - vanilla

Hazelnut Affogato - biscotti

Enjoy your main course with

A delicious bowl of roast rosemary potatoes 6

Koffman fries 5

Amuse leafy salad – house dressing 5

Ratatouille 5

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.

Please inform us of any allergies or dietary requirements.