



MENU A LA CARTE

(Sample)

Starters

Hand Dived Scottish Scallops
White Asparagus, Salty Fingers, Burnt Lemon

Poached Native Lobster Tail

Cauliflower, Truffle

(Supplement £25)

Seared Foie Gras, Raisin Puree

Baby Turnips, Turnip Leaf, Peeled Grapes

Mains

Turbot Stuffed with Langoustine

Morels, Reduction of Turbot and Langoustine Stock

Corn fed Duck

Parsnip, Roasted Pear, Pickled Dates, Watercress

Rhug Estate Lamb

with Garlic and Thyme

Two Courses £82

Three Courses £97

Please advise us of any allergies or dietary requirements.

A discretionary service charge of 15% will be added to your bill. All prices include VAT