

Dinner A la Carte
White truffle £10/gram

Start

Beetroot tartare, prune, goat cheese **V VG**
Potato raviolo, wild mushrooms, butter emulsion **V**
Salmon gravlax, cucumber, carasau bread
Duck liver terrine, cranberry chutney, brioche
Roasted cauliflower floret, celeriac, autumn truffle **V VG**
Crab, wasabi, avocado & mango 10 supplement

Main

Wild mushroom risotto, winter truffle, Jerusalem artichoke crisp **V VG**
Poached salmon, pear, endive, jus gras
Duck magret, cherry, parsnip, sauce Banyuls
Sea bass, Jerusalem artichoke, ceps, Champagne velouté 10 supplement
Rump of Kentish lamb, salsify, garlic puree, rosemary jus
Tournedos Rossini, potato purée, sauce périgourdine 10 supplement

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes
Secrets leaf salad
Potato & autumn truffle mousseline 9.95

Dessert

Lemon, meringue, orange sorbet
Praline cremeux, hazelnut, lychee
Blackberry bavarois, blackberry sorbet
Roasted pineapple, coconut, raisins
Valrhona chocolate fondant, vanilla ice cream
Farmhouse cheese from the trolley 10 supplement

2 courses 54.95

3 courses 59.95

V = Vegetarian VG = Vegan

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.