



## WINTER À LA CARTE

### STARTER

HAND-ROLLED FIELD AND WILD MUSHROOM RAVIOLI £10.50

MATURE CHEDDAR TUILLE, WINTER TRUFFLE OIL

BUTTERNUT SQUASH POTAGE £8.00

SCENTED WITH STAR ANIS, BLACK OLIVE AND FENNEL CROUTON

DUCK LIVER TERRINE £10.50

BLACK CHERRY AND MADEIRA JELLY, WARM BRIOCHE

SCALLOP CEVICHE £13.50

PERUVIAN TIGER MILK, CAVIAR, MICRO HERBS AND GRILLED SEPIA

TWICE-COOKED GOATS CHEESE SOUFFLÉ £9.50

WALNUT WILLIAM PEAR AND ROCKET SALAD



*MAIN COURSE*

SAUTÉ KING PRAWNS £19.50

SAFFRON NAGE AND WILD RICE

ROASTED PUMPKIN AND PORTOBELLO PITHIVIER £15.50

RED ONION CHUTNEY AND PINE NUTS

ROAST BREAST OF DUCK £24.50

SWEET POTATOES BRIOUAT WITH HONEY PAN GRAVY

GRILLED GIBRALTAR SEA BASS £24.50

LEAF CORIANDER CAKE, CAVA BEURRE BLANC

SEARED PRIME BEEF MEDALLIONS £24.50

GLAZED FOIE GRAS, TRUFFLE MASHED POTATO, BORDELAISE JUS

PAN-ROASTED COD SET ON MARINATED OCTOPUS £23.50

OAK SMOKED PAPRIKA, LIME HOLLANDAISE

BRAISED LAMB SHANK £25.00

APRICOTS AND ALMONDS SERVED WITH MOROCCAN SPICED COUSCOUS



*DESSERT*

CHOCOLATÉ ORANGE MOUSSE £7.00

VERBENA SORBET

CRÈME FRAÎCHE PANACOTTA £7.00

MORELLO CHERRY SALSA, PISTACHIO BISCUIT

GRAND MARNIER SOUFFLÉ £8.00

(PLEASE ALLOW 15 MINUTES)

HONEYDEW MELON RAVIOLI £7.50

PASSION FRUIT CUSTARD AND GARRAPINADA ALMONDS

SELECTION OF IBERIAN AND BRITISH CHEESES £9.50

TOMATILLO CHUTNEY