

MAIN COURSE

CRISP RED MULLET
BLACK PEPPER JUS, BOTTARGA

GRILLED JOHN DORY
CHERRY TOMATO, CHICKPEAS

28 DAY AGED CUMBRIAN BEEF FILLET
“À LA ROYALE”
£10.00 SUPPLEMENT

RICHARD VAUGHAN’S 55 DAY AGED PORK
IN 3 WAYS



DESSERT

ST JOHN’S WOOD HONEY
GRAPEFRUIT, SWEET POTATO

CHOCOLATE GRAND CRU
RASPBERRY, MADAGASCAN PEPPER

SALT-CRUSTED PINEAPPLE
KOMBU CARAMEL

RHUBARB FLOWER
ORGEAT, MARJOLAINE

HARLEQUIN SOUFFLÉ
CASCARA FRAPPÉ

PLEASE ORDER THE SOUFFLÉ IN ADVANCE

FOUR COURSES £95.00

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.