



PRIVATE DINING ROOM
August 2016

LUNCH

Menu du Jour
3 courses £49.50pp
(sample)

Starters

Ajo Blanco, Stracciatella, Radish and Pickled Cucumber

Frog's Leg, Girolles, Chervil, Hazelnut, Vin Jaune

Roasted Octopus, Gribiche Seasoning, Black Sesame Seed Purée

Main courses

Poached Cornish Cod à la "Grenobloise"

Guinea Fowl Malaysian Style "Ayam Sioh", Tamarind & Coriander

Pork Shin, Smoked Eel, Paimpol Bean, Raspberry

Desserts

New Season Pea Tart, Chocolate, Coconut & Mint

Apricot, Italian Meringue, Warm Almond Madeleine

Selection of British & French Cheeses from Bernard Anthony and Paxton & Whitfield
(£8 supplement) (Extra course £18)

Coffee, Tea & Petit Fours £6

Prices are per person and inclusive of VAT at the current rate.

A Service Charge of 15% will be added to your bill

Dietary requirements can be accommodated. Please notify us of these as soon as possible.



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DINNER

La Carte

3 courses £100pp

*Please choose two starters, two mains and two desserts from the choices below
to create the final menu for the group*

Starters

Devonshire Crab, Gooseberry, Cucumber

Cevennes Onion & Lime Dumpling, Obsiblué Consommé

Hand-dived Scottish Scallop, Strawberry “Sauce Vierge”

Ajo Blanco, Stracciatella, Radish and Pickled Cucumber

Main Courses

Poached Cornish Cod “à la Grenobloise” Style

Guinea Fowl Malaysian Style “Ayam Sioh”, Tamarind & Coriander

Cornish Sea Bream, Girolles, Almond, Apricot

Somerset Goat Kid, Razor Clams, Sea Beet, Samphire

Desserts

New Season Pea Tart, Chocolate, Coconut & Mint

Hibiscus ‘Tarte au Chocolat’ Indonesian Basil Ice Cream

Apricot, Italian Meringue, Warm Almond Madeleine

Selection of British & French Cheeses from Bernard Anthony and Paxton & Whitfield
(£8 supplement) (Extra course £18)

Coffee, Tea & Petit Fours £6

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4 courses £110pp
Set menu
(sample)

Devonshire Crab
Gooseberry, Cucumber

Cornish Sea Bream
Girolles, Almond, Loquat

Guinea Fowl
"Malaysian Style"

Chocolate
Indonesian Basil

Coffee, Tea & Petit Fours £6

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Signature tasting menu £135pp
7 course set menu
(sample)

Devonshire Crab
Gooseberry, Cucumber

Onion and Lime
Obsiblué Consommé

South Coast Turbot
"Grenobloise"

Veal Sweetbread
Buttermilk, Seaweed Butter

Somerset Goat Kid
Razor Clams, Samphire, Sea Beet

White Peach
Elderflower Pannacotta

Chocolate
Indonesian Basil

Coffee, Tea & Petit Fours £6

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