

"We all eat, and it would be a sad waste of opportunity to eat badly"

Anna Thomas

## A la Carte Menu

## **Starters**

Confit beetroot, Wigmore cheese, truffle honey, candied hazelnut

Treacle cured Loch Duart salmon, cucumber, horseradish, dill

Smoked raw beef fillet, violet mustard, egg yolk, chestnut mushroom

Velouté of English peas, parmesan custard, Ibérico ham, mint

## **Main Course**

New season lamb, miso glazed belly, spring vegetables, goat's curd, yuzu
Roast Shropshire chicken, alliums, girolles, sauce charcutière
Cornish cod, cauliflower, clams, sea herbs, caviar
Salt baked celeriac, braised mushrooms, candied walnuts, lovage (V)

## **Dessert**

Strawberry & elderflower bavarois, pistachio ice cream

Tonka bean & chamomile tart, granny smith apple, salted honey

Dark chocolate parfait, blood orange, mascarpone

A selection of artisan cheeses from the British Isles

Served with chutney, grapes, oatcakes and crackers

Please be aware some dishes may contain allergens. Please let us know of any dietary requirements before ordering.

Although every care is taken some of our game products may contain shot