À La Carte

A CELEBRATION OF AUTUMN

CORNISH CRAB | *"txangurro", brown and spider crabs, pink grapefruit, long pepper, rose 36*

POOLE BAY RED MULLET | *kohlrabi, green apple, smoked egg yolk, seaweeds 32*

KYLE OF LOCHALSH SCALLOP | *tandoori spices, carrot, citrus, coriander 42*

ACQUERELLO RICE | *radicchio "tardivo", Fumaison, Piedmont hazelnut, Barolo, pink pepper 28*

"DAURIKUS" CAVIAR | *langoustine, chestnut, rocket, burnt cream 94*

NEWLYN JOHN DORY | *Paimpol coco bean, razor clams, rainbow chard, bergamot 52*

WELSH LAMB | *turnip, sea herbs, haggis, Pantelleria capers 64*

LAKE DISTRICT BEEF | *parsnip, fermented pepper, barley miso, allium pearl 74*

WILD MUSHROOM "PITHIVIER" | *celeriac, fermented pepper, lemon thyme 42*

WELSH GROUSE "WELLINGTON" | *beetroot, blackberry, mole poblano (for two guests) 140*

FINE SEASONAL CHEESES *35*

BEURRE HARDY PEAR | *buttermilk, sweet cicely 26*

VIETNAMESE CHOCOLATE | *pine, cocoa bean 28*

SIGNATURE BABA | *Armagnac Darroze, kissabel and chantecler apples, meadowsweet 36*

The "À La Carte" menu is available from Tuesday to Saturday for lunch only, except throughout December, and on 1st and 2nd Janaury 2027.
All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will be added to your bill.
Please notify us in advance of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply