

Dinner - May



### ***Aperitif of the week***

La Bicyclette - *Elderflower, sweet vermouth, London gin, peach bitters* 13

Gariguetto strawberry spritz - *Tanqueray gin, strawberries, crème de mure, tonic water* 16

### ***À la carte - 3 Course £95***

Snacks & Rye by the water artisanal sourdough, cultured salted butter

Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque  
Loire Valley quail, Sicilian fennel, roasting juices

Crisp Sutton Hoo chicken, Spring morels, peas, potato gnocchi, Parmesan velouté

Warm Lincolnshire smoked eel lacquered with Sanshō pepper, heritage beetroot, satay relish  
Seirass sheep's ricotta agnolotti, datterini tomatoes, broad beans, tomato consommé

Grilled Belted Galloway sirloin of beef, wild black Voatsiperifery pepper sauce (Supp £10)

Denbighshire Elwy Valley lamb, Mediterranean vegetables, jus with olive oil

Grilled squab pigeon, choux farci, toasted grains and seeds, preserved crab apple

Loire Valley white asparagus, maitake mushroom, miso hollandaise, kumquat

Cornish monkfish, English Ormskirk leeks, watercress and shellfish velouté

French and British farmhouse cheese from La Fromagerie - house relish

Warm chocolate soufflé, Estate Dairy milk ice cream - circa 1998 (Please allow 15 mins)

English custard tart, golden sultanas, pine nuts, salted butter

Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Please allow 15 mins)

French Gariguetto strawberries, sorbet, wood sorrel

Alphonso mango pavlova, vanilla crème pâtissière

### ***Early supper (17.00 - 18.30 hrs) - 3 Courses £45***

Cornish mussels 'Mariniere', seaweed butter, crisp noodles

Grilled Tamworth pig's head, Tropea onion, garlic leaf emulsion

Slow cooked Denbighshire lamb, fricassee of asparagus, hand cut macaroni, peas & broad beans

Line caught Cornish gurnard, Grezzina courgettes, wood grilled sweet peppers, bouillabaisse sauce

Classic choux bun, Gariguetto strawberries,

Muscovado sugar 'Gypsy tart', raw crème fraîche

*We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.*

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.  
Price includes VAT. A discretionary 15% service charge will be added to your bill.