

P R T H V I

A LA CARTE

TO BEGIN

- Queen scallops, mackerel ceviche, panch puron, cauliflower, kale crisps 14.00
- Golden masala beetroot, cerney ash, candied pecan, textures of beetroot 12.00
- Baked salmon, asparagus, coriander salsa verde, pickled carrot 13.00
- Chicken thigh curry, brown shrimps, crispy skin, fenugreek cream 13.00
- Mallard, grapefruit salsa, cinnamon, apple & pear purée, teriyaki ginger 13.00

TO FOLLOW

- Fillet of Beef, curried squash, red cabbage, black garlic 25.00
- Welsh Lamb, ox tongue, curried lentils, pakora, wild orange curry 25.00
- Halibut, brown shrimps, black mustard, coconut, pickled chilli jus, samphire pakora 25.00
- Aubergine & red lentil curry, pickled chilli jus, samphire pakora 19.00
- Tandoor rabbit loin, aubergine, crispy skin 24.00

TO ACCOMPANY

- Masala potato, cured tomato, cumin dust 6.00
- Lemon herb rice 4.00
- Black onion seeded Puri 4.00

TO FINISH

- Callebaut 54% chocolate, honeycomb, salted caramel ice cream 9.00
- Limoncello tiramisu, crème de mascarpone, lime zest 9.00
- Rhubarb, shortbread and coconut crumble, milk ice cream 9.00
- Spiced mango, coriander salsa, mango sorbet 9.00
- Selection of British/ French cheeses-crackers, chutney
 - Three cheese 9.00
 - Four cheese 12.00
 - Five cheese 14.00

- Pederberg natural sweet Chenin blanc, Paarl, South Africa 2014, 100ml 10.00
- The wonder pear, ice wine, Herefordshire, England 100 ml 14.50
- Chapoutier Banyuls, France 100ml 16.00

- Cálem White & Dry Port, NV 7.00
- Cálem LBV 7.00
- Cálem Tawny Port, 10 Years Old 8.00
- Cálem Colheita 1985 10.00

Please let your server know of any allergens or dietary requirements.