



WINTER GARDEN

Appetisers

Duo of Mackerel

tartar and seared, cucumber and iced horseradish
£10

Heritage Tomatoes (v)

goat's curd, baby basil and chilled Gazpacho
£11

Roasted Pigeon

foie gras ballotine, five spice and marinated cherries
£12

Warm English Asparagus (v)

soft boiled quail's egg, Parmesan and summer truffle
£11

Slow Cooked Salmon

salt baked beetroots, avocado and lime
£11

Chicken Livers

pan seared and parfait, chickpeas, chorizo and tomato
£10

Hand Dived Scallops

rare breed pork belly, roasted pineapple and ginger
£13

Mains

Creeks farm beef Sirloin

slow cooked shortrib, potato fondant, herb crust,
Grelot onions and watercress
£29

Free range 'Label Anglais' Chicken

broad beans, seasonal mushrooms and preserved lemon
light tarragon sauce
£23

Pan roasted Atlantic Cod with a nut crust

cod mousseline potato, grilled baby artichokes and Samphire
£24

Poached Lemon Sole

fennel tortellini, grilled courgettes, brown shrimp veloute
£23

Rare breed Pork Loin

crackling, Heritage carrots, ginger, organic cider jus
£22

Wild Halibut

marjoram gnocchi, English peas and Alsace bacon
£26

Gratinated Tart of Violet Artichokes (v)

roasted pine nuts, baby spinach, Taggiasca olives, salsa verde
£19

Sides

£4

salt baked new potatoes with herb butter
English peas
tenderstem broccoli
fine beans, shallots and extra virgin olive oil
mixed organic leaves

Winter Garden Classics

Grilled kingfish

herb cous cous, grilled artichokes, salsa verde
£32

Roasted whole lobster

garlic butter and hand cut chips
£39

Whole grilled seabass

preserved lemon, tomato, olives and coriander dressing
£34

Grilled lamb cutlets

grilled Mediterranean vegetables, rosemary jus
£35

Grilled tiger prawns

tomato rice, lemon aioli
£32

Desserts

Valrhona Chocolate Souffle

summer berry sorbet

(Please allow for 20 minutes waiting time)

£9

English Strawberries

meringue, basil, Cornish clotted cream ice cream

£8

Vanilla Cheesecake

rhubarb and ginger

£8

White Chocolate Panacotta

poached apricots and Regent's park honey

£8

Passion Fruit Brulee

coconut sorbet, rum and raisin shortbread

£8

Sticky Toffee Pudding

caramel sauce, vanilla ice cream

£8

Selection of Homemade Ice Creams and Sorbets

please ask the waiter for today's selection

£8

Selection of British cheeses

£3 each cheese

Perl Las (Wales)

Perl Las, meaning 'blue pearl', is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones

Perl Wen Brie (Wales)

a perfect organic soft cheese with a pale yellow paste coated with a bloomy white rind

Isle of Mull Cheddar (Scotland)

a Scottish version of Somerset-style cheddar with a fruity, sharp and very tangy flavour

Kidderton Ash (England)

an outstanding goats cheese handmade at Butler's Ravens oak dairy, it features a delicate creamy flavour

Champagnes	Glass 150ml	Bottle
Taittinger Réserve, Brut, N.V	£17	£80
Taittinger Rosé, Brut, N.V.	£19	£95
Bollinger Cuvée Speciale, Brut, N.V.		£86
Veuve Clicquot-Ponsardin, Brut, N.V.		£90
Laurent Perrier, Rosé, N.V.		£100
Louis Roederer Cristal 2000		£325

Sommelier selection

White wine

Pouilly-Fuisse, Vieilles Vignes £68
Domaine Thibert, 2009

Meursault, "Les Narvaux" £88
Domaine Jean-Marie Bouzereau, 2005

Red wine

Volnay £75
Domaine Jean-Marie Bouzereau, 2005

White wines

	Glass 125ml	Glass 175ml	Bottle
France			
Macon Fuisse			
<i>Domaine Thibert 2009</i>	£11	£13	£40
Chablis			
<i>Château de Maligny 2008</i>	£11	£13	£42
Sancerre			
<i>Clos des Bouffants 2008</i>	£12	£13	£45
Italy			
Pinot Grigio			
<i>Provincia di Pavia 2010</i>	£10	£12	£29
Gavi di Gavi			
<i>Casetta 2009</i>	£12	£13	£43
New World			
Boulder Bank Road, Sauvignon Blanc			
<i>New Zealand 2010</i>	£11	£13	£39
Apaltagua Gran Verano, Chardonnay			
<i>Chile 2010</i>			£31

Red wines

	Glass 125ml	Glass 175ml	Bottle
France			
Brouilly			
<i>Domaine Mondenet 2009</i>			£38
Fleurie			
<i>Jeanne Galette, Beaujolais 2009</i>	£11	£13	£45
Crozes Hermitage			
<i>"La Touviere" Boissy Delaygue 2009</i>	£13	£14	£61
Château Neuf du Pape			
<i>Domaine de Nalys 2008</i>	£13	£15	£55
Italy			
Merlot del Veneto 2009	£10	£12	£29
Chianti Rufina Iveroni 2008			£45
Spain			
Mindiarte Rioja Alta Crianza 2007	£11	£13	£40
New World			
Kirkton Vale Shiraz, Cabernet			
<i>Australia 2008</i>	£10	£12	£30
Hoopenburg, Pinot Noir			
<i>South Africa 2008</i>			£44