



# 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

### **Summer Vegetable Salad (v)**

baby gem, cucumber, heirloom carrots, almonds  
and curried Parmesan gougeres  
£10

### **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

### **Stuffed Courgette flowers (v)**

ratatouille, soft duck egg, girolle mushrooms  
and marjoram gnocchi  
£20

## 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 Pave**

Earl grey, Scottish raspberries  
and pistachio ice cream  
£8

### **White Chocolate Panacotta**

poached apricots and Regent's park honey  
£8

### **Vanilla Cheesecake**

rhubarb and ginger  
£8

### **English Strawberries**

meringue, basil, Cornish clotted cream ice cream  
£8

### **Iced Tarragon Parfait**

passion fruit, lime and coconut  
£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

<b>Champagnes</b>	<b>Glass 150ml</b>	<b>Bottle</b>
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
<b>France</b>			
<b>Macon Fuisse</b>			
<i>Domaine Thibert 2009</i>	£11	£13	£40
<b>Chablis</b>			
<i>Château de Maligny 2008</i>	£11	£13	£42
<b>Sancerre</b>			
<i>Clos des Bouffants 2008</i>	£12	£13	£45
<b>Italy</b>			
<b>Pinot Grigio</b>			
<i>Provincia di Pavia 2010</i>	£10	£12	£29
<b>Gavi di Gavi</b>			
<i>Casetta 2009</i>	£12	£13	£43
<b>New World</b>			
<b>Boulder Bank Road, Sauvignon Blanc</b>			
<i>New Zealand 2010</i>	£11	£13	£39
<b>Apaltagua Gran Verano, Chardonnay</b>			
<i>Chile 2010</i>			£31

## Red wines

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