

## A LA CARTE

### *Cheltenham beetroot*

sherry cream, smoked pike roe

### *New season Torbay prawns*

toasted rice, lemon oil

### *Scottish girolles*

Cornish winkles, green dill

### *Duck jelly,*

onion, smoked sturgeon, special selection caviar (*£25 supplement*)

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*Cornish monkfish*, Singaporean style

*Cornish turbot*, “à la Grenobloise”

*Brittany rabbit*, Scottish langoustine, French tarragon

*Somerset kid goat*, Scottish razor clams, sea beet sauce

### *TO SHARE (FOR TWO)*

### *Roast chicken “de Bresse”*

Scottish girolles, Paimpol beans  
vin jaune, chervil jus (*£75 supplement*)

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### *International cheese board*

*£25 supplement as an extra course*

### *French “Solliès” fig*

black cardamom, Vin Santo sabayon

### *Bibendum double chocolate soufflé*

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,  
Madagascan vanilla ice cream

**£155**

*Our menu prices are per person and include VAT.  
There will be a discretionary 15% service charge added to your bill.*