

A La Carte

Starters

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| Burrata | 16 |
| Courgette chutney, purple basil pesto and lemon oil dressing M, SU, C | |
| Beef tartare | 18 |
| Bloody Mary gel, toasted sourdough, egg yolk emulsion C, E, MU, SU, F | |
| Whisky cured salmon | 16 |
| New potato salad, sauce gribiche and crispy shallot F, S, E, MU, SU, C | |
| Broccoli soup v | 14 |
| Colston basset blue cheese, crispy garlic M | |
| Smoked duck breast | 15 |
| Capers, lovage mayonnaise, Good Earth mizuna cress E, MU, SU, M, C | |

Mains

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| Cornish Red Mullet | 39 |
| Bay leaf butter sauce, charred leek, native oysters, smoked bresaola F, M, MO, SU, C, N | |
| Wild sea bass | 43 |
| Green lentil, confit lemon and razor clam stew, sea herb salad M, F, MO, SU, CE, MU | |
| Roastest lamb saddle | 41 |
| Aubergine puree, English feta, cucumber, black olive & red onion tart C, M, SU, MU, S, CE | |
| Black Angus beef fillet | 53 |
| Sauté snails with tomato & smoked bacon, crispy purple artichoke, red wine jus C, M, SU, MO, CE | |
| Leek & potato ravioli v | 26 |
| Spinach and garlic sauce, fresh ricotta, confit lemon C, M, SU, E | |

Sides

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| Tiptoe Farm potato mash | 7 |
| Glastonbury organic whey butter, gravy M | |
| New potato vg | 6 |
| Mint & hazelnut brown butter N, SU, C, M | |
| Rocket & pear salad vg | 6 |
| Cider dressing and green beans SU | |
| Heritage baby carrots vg | 7 |
| Coriander and onion seeds, carrots juice dressing SU | |
| Artisan sourdough & organic whey butter v | 5 |
| C, M | |

Desserts

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| The Shard | 12 |
| Passion fruit, raspberry, guava C, E, M, N, SU | |
| Chocolate sphere | 11.5 |
| Amarena, verbena sorbet C, E, M, N, P, S | |
| Set custard | 10 |
| Strawberries, white chocolate E, M | |
| Apple tart <i>to share</i> | 17 |
| Caramel, vanilla C, E, M | |
| Neal's Yard Dairy cheese | 14 |
| Corra Linn, Colston Bassett Stilton, Elrick log, homemade oat cakes, strawberries, apple, pear purée C, M | |

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

v - vegetarian vg - vegan

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide