

While You Browse £2.90

Deville Whitebait & Tartare
Marinated Olives
Roast Chorizo
Boquerones & Chimichurri
Halloumi Pakora



Aperitif

Prosecco
Seasonal Bellini
Aperol Spritzer
Sherry
White Port

Amuse Bouche

£4.50

'Birds Nest' Salted Leek Hay, Quail Eggs, Bacon Gel, Puffed Wild Rice, Mustard Frills & Nasturtiums

Larder

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.90

Kentucky Fried Pigeon, Mushroom Duxelle, Burnt Sweetcorn & Chilli, Charred Baby Leeks & Smoked Sauce £8.90

Vegetable Ribbon Salad with Herbed Goats Curd, Strawberries, Pomegranate, Pine Nuts & Sunflower Seeds £8.20

'Snail Garden' Chicory & Rapeseed Soil, Braised Snails, Garlic Yoghurt, Salsify Bark & Baby Vegetables £9.40

'Frutti di Mare' Sea Salad with Braised Octopus, Seabass Carpachio, Boquorenes, Charred Salmon & Grapefruit £9.80

Sauce

Piquillo Pepper Yuk Sung with Lettuce, Baby Corn, Basil & Beansprout Salad & Puffed Vermicelli Noodles £18.50

Seared Marlin with Sweet Ginger Mash, Pak Choy & Pomegranate, Mussels with Pomelo, Chilli & Lime £22.00

Lebanese Lamb Rump, Spiced Rice, Man'oushe Flat Bread, Fennel Humus, Green Olive Crisp & Minted Jus £20.50

Pork Tenderloin with Scallop Potato, Balsamic Relish, Chorizo Quail Egg, VIP Asparagus, Chive & Hyssop £19.50

Lemon Sole Cured in Lemon Verbena with Lime Beignets, Squid Ink Sphere, Caramelised Fennel & Chervil £23.50

Chateaubriand 18 oz. for Two to Share

(Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Ratte Potatoes, Foie Gras, Hay Smoked Mushrooms & Truffle Sauce

We Recommend the Perfect Marriage with Steak; Corbieres, Chateau Haut Gluon, a 2009 Red Wine in a Vintage Port Bottle

Dry Aged Marinated Steak

Side Condiment £1.50

Sirloin 10 oz. £21

Port & Peppercorn Sauce

Ribeye 10 oz. £23

Black Bean & Sesame

Fillet 8 oz. £27

Wild Garlic Butter

Accompanied by Minted Ratte Potatoes, Spring Cabbage Coleslaw, Tobacco Onions, Hay Smoked Chestnut

Mushrooms, Tigerella Tomatoes & Germinated Rapeseed Salad

Sides £3.90

Thai Spiced Prawn Crackers

Sweet Pepper Micro Salad

Roast Chorizo

Spanish Salted Corn & Nuts

Deville Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Cheese & Garlic Bread

Boquerones with Chimichurri

Buttered Green Vegetables

Tobacco Onions

Caramelised Nuts

Welsh Rarebit

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times

Please Ask for Available Menus to Suit Any Requirements & Allergies



Transition

£3.50

Dill Ice Cream with a Burnt White Chocolate & Digestive Crumb, Fennel Pollen & Flowers from the Mermaid Garden

A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

Pastry

Beetroot, Honey & Toasted Oats

£9.00

Honey & Ricotta Cheesecake with an Oat & Digestive Crunch, Honeycomb, Beetroot Cloud & Beetroot Sorbet
Pair's Beautifully with a Glass of Moscato Passito "Palazzina" 2012 (Italy) ABV 13.5%

Lychee, Basil & Yuzu Soufflé

£9.10

Light Lychee & Sweet Basil Soufflé with a Coconut Crumb, Green Thai Sorbet with a Hint of Green Chilli
Excellent with a Glass of Late Harvest Sauvignon Blanc, Echeverria 2011 ABV 13.5%

Mississippi Mud Pie (20m waiting time)

£10.80

Frangelico Parfait with Chocolate Fudge Sauce, Hazelnut Sugar Drop, Chocolate Hazelnut Mud & Goats Milk Sorbet
Marries Well with a Glass of Quady Muscat "Elysium" (California) ABV 15%

Orange Blossom Tree

£10.50

A Chocolate & Orange Forest with a Rhubarb Mousse, Orange Blossom Gel, Kumquat Stones, Almond Moss & Tagetes
Perfectly Combined with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

Homemade Ice Cream: Vanilla Tonka Bean, Coconut & Cardamom, Chocolate & Blackbean, Goats Milk

Homemade Sorbet: Pineapple & Thai Basil, Greek Yoghurt or Green Thai £1.60 per scoop

**Perhaps You Would Like to See our Carefully Selected List of
 Artisan Cheeses and Notable Ports?**

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

*A blend of the very best South American coffee beans with a touch of the Far East for balance
 With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.*

Three Petit Fours; Chocolate Toffee, Orange Madeline, Banana Pâte de Fui with a Coffee of Your Choice £5.95

Regular Coffee / Decaf Regular £2.95

Cappuccino £2.95

Latte £2.95

Espresso £1.50

Double Espresso £3.00

Liquor Coffee £6.50

Cadburys Hot Chocolate, Cream & Dustings of Cocoa £3.00

Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa £6.50

Baileys Flat White Martini £7.50

Buddha Tea Selection

100% Natural Herbal Supplement in an Unbleached Tea Bag £2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,

English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea £2.60