

P R T H V I

A LA CARTE

TO BEGIN

- Mutton haleem ,split roasted peas, mint, coriander, fried onion 11.00
Scallops, Devonshire crab ceviche, mushroom purée, cauliflower bhaji 12.00
Tandoor Lamb, pakora, red lentils, mustard, pea shoots 12.00
Chicken thigh curry, crispy skin , fenugreek 10.00

TO FOLLOW

- Fallow Deer, cinnamon pumpkin curry, red cabbage 24.00
Chicken, star anise jus, baby carrot, raisin butter, lamb sweetbreads 20.00
Duck, clove & coconut , leeks, grapefruit, shallots 21.00
Stone bass, prawns, white wine and red chilli, samphire, romanesco 21.00

TO ACCOMPANY

- Tender broccoli, roasted garlic, cumin dust 6.00
Basmati, petit pois, roast ginger 4.00
Naan , truffle oil 4.00

TO FINISH

- Chocolate, rose water froYo, honey comb, coco tuile 8.00
Tiramisu, amaretto, candied pecan 8.00
Rhubarb, shortbread and coconut crumble, caramel coral 8.00
Plate of British Cheese - crackers, chutney 9.00

Lens Moser Prestige Beerenauslese, Burgenland, Austria 100ml 10.00

Brown Brothers late harvest, orange muscat, Australia 100 ml 7.00

Cálem White & Dry Port, NV 6.00

Cálem LBV 6.00

Cálem Colheita 1985 9.00

Cálem Tawny Port, 10 Years Old 7.00

Please let your server know of any allergens or dietary requirements.