

SAMPLE DECEMBER "TO DINE" - ROSETTE MENU

STARTERS

PAN-FRIED DUCK BREAST

bok choy, pickled mushroom, carrot, spiced orange, blackberry jus £9.50

BEEF TARTARE

nasturtium, egg yolk, pickled vegetables, mushroom powder £9.50

HAND-PICKED WHITE CRAB

brown crab, apple, fennel, coriander, cucumber £9.50

HAND-DIVED KING SCALLOPS

purple carrots, buttermilk, samphire, rapeseed £16.50

MAIN COURSES

FILLET OF HALIBUT

sea vegetables, chorizo dauphine, burnt leek, celeriac sauce, dill £27.50

LAMB LOIN, BELLY AND CANNELLONI

yoghurt, courgette, mint and asparagus £29.50

PAVÉ OF LEMON SOLE

braised baby fennel, samphire, brown shrimp, Jersey Royals, scallop roe velouté £28.50

FILLET OF BEEF

textures of carrot, onion crumb, spinach, parsley pomme purée, red wine jus £37.50

DESSERTS

64% DARK CHOCOLATE CREMEAUX

coffee, hazelnut, salted caramel £8.00

CALAMANSI CURD

meringue, yoghurt, lime £7.50

All prices are inclusive of VAT. Available Lunch and Dinner, excluding Sunday

Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements