

A la Carte Menu

Nihhlas

14100163	
Rosemary & Garlic Focaccia,	5
Nocerella Olives	4.5
Roasted Nuts	3
Starters	
Cauliflower Soup, focaccia bread	8
Torched Red Mullet, Tom Yum, basil dumpling	11
Dive Caught Scallops, roasted and purée artichoke, Alsace bacon, capers & lemon	16
Beetroot Tartar, goat's curd, crostini	10
Rabbit, Smoked Ham Hock and Foie Gras Ballantine, piccalilli, green beans, brioche	12
Mains	
Venison, smoked carrot, carrot purée, salsify, dauphinoise	30
Rib of Beef, bok choy, wild mushroom, fondant potato	38
Sea Trout, black olive couscous, lemon & pepper stew	30
Truffle & Parmesan Risotto	18
Duo of Pork (fillet & belly), pancetta, creamed spinach, baby leeks, mash, mustard sauce	28
Sides	
Tenderstem Broccoli	5
Buttered New Potatoes	5
Truffle Fries, truffle oil, necorino	5



Desserts

Alternative milk

Vanilla, caramel, almond, gingerbread syrup

Chocolate Fondant, pistachio ice-cream		9
Sticky Toffee Pudding, toffee sauce, vanilla ice cream		9
Apple Crumble Tart, ice-cream		9
Exoctic Fruit Salad, melon sorbet		9
Selection of French and British Cheeses, crackers, chutney		11
Camilla's Tea House Tea (loose leaf) English Breakfast, Earl Grey, Gunpowder, Very Berry, Jasmin Chun Hao, Lemon & Ginger Zest, Peppermint, Rooibos Orange & Cactus White Apricot and Chamomile		3.5
Mac & Me Coffee		
Americano	4.20	
Flat White	4.60	
Decaffeinated Americano	4.20	
Espresso single	3.40	
Espresso double	4.80	
Cappuccino	4.70	
Latte	4.90	
Hot Chocolate	5.00	
Mocha	4.80	

Selected menu items may incur a supplementary charge when using the mid-week restaurant deal voucher. Please ask your server for details. All prices are inclusive of VAT. An optional 10% service charge will be added to your bill, which goes directly to our staff If you have any food allergies or intolerances, please let us know before your order. Unfortunately, as food allergies are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

0.75

0.75