

## STARTER

Confit onion soup with toasted Gruyere crouton

Warm winter vegetable salad with Crottin de Chavignol and pickled walnuts

Seared scallops, cauliflower purée, pickled apple, golden raisins and scallop ice cream

Pan-fried wood pigeon breast, Beal's farm pancetta, baby savoy cabbage with spatzle and wholegrain mustard sauce

Pressed pork terrine, wild rice stuffed baby squid and gremolata

## MAIN COURSE

Drakes Tournedos. . . Trenchmore Sussex Wagyu beef fillet, Foie Gras, oxtail ravioli, brioche with a parsnip purée and Madeira jus  
(Wagyu beef £7.50 supplement and subject to availability)

Roast lamb rump, swede and cardamom purée, haggis boudin blanc, baby potatoes and a whiskey jus

Pan-fried Barbary duck breast, mulled wine poached pears, dark chocolate, and confit leg bon-bon

Fillet of local Gurnard, brown shrimp dumpling, rice noodles, pak choi with fresh chilli and coriander with a bouillabaisse consommé

Mushroom and Vegetable Wellington with truffle cream sauce

## SAVOURY

Selection of British and European cheeses with homemade chutney  
and black grapes (£3.00 supplement)

Stilton and White Port rarebit

## DESSERT

Apple crumble soufflé, crème anglaise and blackberry sorbet

Alto el Sol chocolate délice, peanut butter mousse and  
crème fraiche sorbet

Poached rhubarb and custard tart, star anise ice cream and  
blood orange sauce

Piña colada panna cotta, tonka bean espuma and maraschino cherry

Selection of teas and coffees available

or

Coffee Gourmand £5.00

(choice of coffee with Petit Four)

**2 courses £36.00**

**3 courses £47.00**

**4 Courses £58.00** (including savoury course)

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff  
if you have any dietary requirements

12.5% service charge will be added to your bill