

ELYSTAN STREET

À la carte

February 2023

Curried lentil velouté with an onion bhaji, hung yoghurt, onion shells, pomegranate, golden raisins and coriander	22
Salad of duck egg, leek heart and shaved cauliflower with Marcona almonds, Mimolette, apple and truffle	25
Warm salad of cime di rapa and Swiss chard with winter vegetables and a red wine, anchovy and garlic dressing	21
Carpaccio of Orkney scallops with fennel seed, blood orange, new season's olive oil, roe salt and chilli	33
Raviolo of oxtail with savoury onions, lardo di colonnata, smoked crumbs, turnip oil and red wine sauce	30
Trio of dressed Porthilly oysters with smoked eel, pickled apple, white beetroot, buttermilk and lovage	26

Double-baked cheese soufflé with cave aged cheddar, melted leeks, button mushrooms and truffle	32
Glazed hispi cabbage with melted chanterelles, chives and a truffled hazelnut pesto	28
Grilled Cornish sea bass with griddled tardivo, glazed fennel, artichoke, blood orange and olive oil	42
Poached loin of Cornish cod with a belly and seaweed fishcake and warm oyster and roe tartare sauce	37
Glazed slow-cooked pork cheeks with sticky trotter, hispi leaves, puffed skins and hot honey lentils	36
Roast haunch of fallow deer with mustard fruit purée, cavolo nero and a tarte fine of celeriac and pear	40

Fondant of Islands bitter chocolate with hazelnut ice cream	15
Baked Brillat-Savarin cheesecake with rhubarb ripple ice cream	14
Tarte fine of apple with bay leaf ice cream and spiced quince glaze	14
Dressed Italian blood oranges with an almond tuile and Dalmation extra virgin olive oil	13
A couple scoops of clementine and blood orange sorbet	12
A selection of fine cheeses	20

A discretionary 15% gratuity will be added to the final bill. All prices are inclusive of VAT
Please inform us of any allergies or dietary requirements