

ELYSTAN STREET

À la carte

February 2023

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

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| Double-baked cheese soufflé with cave aged cheddar, melted leeks, button mushrooms and truffle | 32 |
| 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 puree, cavolo nero and a tarte fine of celeriac and pear | 40 |

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| Worm fondant of Islands bitter chocolate with hazelnut ice cream | 15 |
| Baked Brillat-Savarin cheesecake with rhubarb ripple ice cream | 14 |
| Dressed Italian blood oranges with an almond tuile and Dalmation extra virgin olive oil | 14 |
| Two scoops of clementine and blood orange sorbet | 12 |
| A selection of fine cheeses | 20 |

Coffee with Islands chocolate praline £7

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