

ELYSTAN STREET

À la carte

March 2023

Shallot and cider soup with a thyme cream, sautéed chicken oysters, morels, parsley and garlic	28
Cured Cornish mackerel with pickled rhubarb, cucumber, shallots, crème fraiche, beetroot and radish	25
Raviolo of Orkney scallops and Devon crab with seaweed and a bisque with lemon oil dressing	34
Roasted and shaved cauliflower with mushrooms, Mimolette, nut milk and truffled almond pesto	28
Roulade of octopus with Dalmation extra virgin olive oil, blood orange, aioli, chilli, winter leaves and fennel	27

Double-baked cheese soufflé with cave aged cheddar, melted leeks, button mushrooms and truffle	32
Sauté with parmesan gnocchi with cime di rapa, tropea onions, wild mushrooms and garlic leaf pesto	32
Olive oil poached cod with seaweed butter, sea beet and chargrilled sourdough soaked in mussel juice	38
Grilled Cornish sea bass with winter greens agnolotti, lemon emulsion and new season's garlic leaf pesto	43
Breast of guinea fowl with creamed potato, new season's morels, leeks, cultured cream and vin jaune	40
Fillet of beef with an oxtail and bone marrow kromeski, caramelised onion, glazed mushroom and red wine	47

Fondant of Islands bitter chocolate with hazelnut ice cream	15
Baked Brillat-Savarin cheesecake with rhubarb ripple ice cream	14
Tiramisu	14
Olive oil ice cream with caramelised blood oranges and warm Sauternes madeleines	15
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