

# ELYSTAN STREET

À la carte

March 2023

Shallot and cider soup with a thyme cream, sautéed chicken oysters, morels, parsley and garlic	28
Roulade of octopus with Dalmation extra virgin olive oil, blood orange aioli, chilli and fennel	27
Roasted and shaved cauliflower with mushrooms, Mimolette, nut milk and truffled almond pesto	28
Raviolo of Orkney scallops and Devon crab with seaweed and a bisque with lemon oil dressing	34

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Double-baked cheese soufflé with cave aged cheddar, melted leeks, button mushrooms and truffle	32
Grilled Cornish sea bass with winter greens agnolotti, lemon emulsion and new season's garlic leaf pesto	43
Olive oil poached cod with seaweed butter, sea beet and chargrilled sourdough soaked in mussel juice	38
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

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Fondant of Islands bitter chocolate with hazelnut ice cream	15
Baked Brillat-Savarin cheesecake with rhubarb ripple ice cream	14
Olive oil ice cream with caramelised blood oranges and warm Sauternes madeleines	15
A couple of scoops of clementine and blood orange sorbet	12
A selection of fine cheeses	20

Coffee with Islands chocolate truffle £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