

Röschi

Tasting Menu by The Kitchen - £75 pp

Cornish Salted Caviar (£40 per portion) Imperial Oscietra Caviar (£55 per portion)

Sourdough. Marmite Butter

Philly Steak Sandwich

Caramelised Onion Ragstone Quiche

Smoked Eel Scotch Egg

Carrot Crisps

Plaice. Chicken Butter. Exmoor Caviar

Scallop. Red Thai Langoustine Curry. Coconut

Red Cabbage Bolognese

Ethical Foie Gras. Smoked Almonds. Coffee Syrup. Amaretto Foam (£15pp Supplement)

Guinea Fowl. Keeper's Tart. Sweetcorn. Autumn Truffle. Pumpkin

Aged Sirloin. Pork Crackling. Boquerones. Jerusalem Artichoke. Truffle (£80 supplement for 2 people)

Vanilla Cream Cheese. Beetroot. Nasturtium. Raspberry Soup

Toffee. Burnt Apple. Honeycomb. Malt Ice Cream

A Selection of English Cheeses (£15 Supplement for 5 Cheeses, £25 Supplement for 7 Cheeses)

Our cheese board is also available to take away

Wine Flight - £65 pp

Please ask your server about fine wines by Coravin

Today's playlist by Front of House – British Icons



Express Tasting Menu- £55pp

Cornish Salted Caviar (£40 per portion) Imperial Oscietra Caviar (£55 per portion)

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Snacks

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Plaice

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Red Cabbage

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Guinea Fowl

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Raspberry

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A Selection of English Cheeses

(£15 Supplement for 5 Cheeses, £25 Supplement for 7 Cheeses)

Our cheese board is also available to take away

Wine Flight - £45 pp

Please ask your server about fine wines by Coravin

Today's playlist by Front of House – British Icons

Röski

Set Lunch- £30pp

Begin your meal with a selection of Chef's snacks accompanied by Baltic Bakehouse Sourdough & Marmite Butter (10pp Supplement)

To Start-

Red Cabbage Bolognese. Aged Parmesan

To Follow-

Plaice. Brown Shrimp. Jerusalem Artichoke. Black Garlic

To Finish-

Toffee. Burnt Apple. Malt Ice Cream

For our full wine and drinks list please scan the QR code below



Today's playlist by Front of House – British Icons

Please note – A discretionary charge of 12% will be added to all bills. For parties of 6 or more, we serve solely our tasting menu. If we have not been informed of allergens/dietary requirements at least 48 hours in advance we may not be able to cater to them.