



BOHEMIA 4 COURSE MENU

Homage to the "Humble Potato"
Exmoor Cornish Salted Caviar

Manor Farm Beetroot, Hibiscus & "Selles-sur-Cher"
Cheese Tartlet, Horseradish

Roasted Veal Sweetbread with Onion & Yeast, Chive,
2021 Comté, Madeira Sauce

Jersey White Crab Meat & Brown Crab Pannacotta,
Blood Orange, Fennel & Pernod

Cured & Torched Mackerel,
Jersey Yogurt, Cucumber, Jalapeno & Dill Oil

Slow Cooked Bantam Egg,
Fresh Pea, Mangetout & Mint Fricassé, Girolle

Welsh Saddle of Lamb, Braised Lamb Stuffed Morel,
British Green Asparagus & Wild Garlic

Sourdough Crusted Brittany Halibut,
Loire Valley White Asparagus, Pickled Clams,
Roasted Hazelnut & Jersey Oyster Emulsion

Pan Fried Cod, Globe Artichoke & Chardonnay Vinegar, Trompette,
Barigoule Artichoke, Fish Jus

Charred Broccoli Stem, Stilton & Broccoli Textures,
Candied Walnuts, Red Grape & Port

"Ivoire Valrhona Chocolate Bar"
Blondie, Pistachio & Forced Rhubarb

"Lemon Meringue Pie"
Jersey Lemon, Olive Oil & Yoghurt

Brillat Savarin Cheesecake, Gariguet Strawberry
Mint & Lime Textures

Selection of Artisan Cheese from Jean-Yves Bordier
(£9.50 Supplement / £19.50 as an extra course)

£95 Per Person

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to a member of the team about ingredients in our dishes before you order your meal