



Sample
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 & Almond Pannacotta,
Grape & Verjus
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,
Grey Chanterelles, 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, Gariguette 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% discretionary 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