

La Mar

CHEFS SEASONAL GAME NIGHT

STARTERS

- Hand dived scallop gratin, crispy purple laver, pear gel 15
Crab “sandwich”, dark rye bread, crab apple jelly 14
Rabbit scotch quails egg, pickled carrot, sage oil 13
Braised baby gem, smoked chestnut puree, baby beets,
chimi churri 11
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COMPLIMENTARY AMUSE BOUCHE

Dandelion and Nettle soup sip

MAINS

- Pine smoked pigeon crown, salsify, chestnut, black garlic,
pigeon jus 28
Local venison, textures of blackberry, date labneh, red wine jus 32
Pheasant buttermilk fried thigh, confit breast, charred corn,
rainbow chard, spiced baked beans 24
Whole dover sole, baby beet, wild herb pesto beurre blanc 32
Wild mushroom, chestnut risotto, crispy kale, truffle 20
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DESSERTS

- Panna cotta, sloe gin, thyme and blackberry compote 10
Rice pudding, rhubarb, ginger crumb, rhubarb sorbet 10
Dark chocolate delice, date and peanut, raspberry 10