

R E M E X

Starters



Nettle Soup & Doc Leaf Foam, Rosemary Bread 7.50

Heirloom Tomato, Mozzarella, Avocado Sorbet,
Balsamic Caviar, Basil Cress, Tomato Gazpacho 8.50

Grilled Asparagus, Poached Hens Egg, Watercress, Toasted Almond,
Acid Butter Sabayon 8.95

Tian of Crab, Hand Picked Claw, China Salad, Avocado Purée,
Brown Meat Mousse & Tomato Emulsion 10.95

Wood Pigeon & Prune Ballantine, Beetroot, Ash Root Slaw,
Char Leaf, Red Wine Jus 10.95

Poached Lobster Salad, Strawberry & Avocado Salad with a Champagne Foam 12.95

Seared Scallops, Textures of Pineapple, Crab Mousse, Carrot Purée,
Ginger Crouton, Verbena Leaf 10.95

Pressed Ham Hock & Piccalilli and Tarragon Toast 7.95

Main Courses



Beetroot Risotto with a Horseradish Mousse 12.95

Chicken, Sweet Potato, Smoked Pancetta, Root Vegetables,
Chicken Velouté 16.95

Oven Roasted Cod Fillets, Wilted Baby Gem, Garden Peas,
Wild Mushrooms, Fish Velouté 17.95

Rump of Lamb, Saffron Celeriac, Grilled Artichokes,
Chorizo & Red Pepper Croquettes, Broad Beans 18.95

Lemon Sole, Wilted Spinach, Mussels & Clam Chowder,
Saffron Potato, Sea Lettuce 19.50

Roasted Salmon Fillet, Spinach, Lime Potato Mash, Baby Leeks,
Sea Vegetables, Garlic Foam 17.95

Fillet of Beef, Herb Crust, Potato Gratin, Baby Vegetables,
Red Wine Jus 28.00

The Classics



Cumberland Sausage, Butter Mash Potato, Onion Ring, Black Pudding & Rich Gravy 10.50

Beer Battered Fish & Chips, Mushy Peas, Tartar Sauce, Lemon 15.50

Beef Burger with a Smoked Cheddar, Salad, French Fries & Red Pepper Relish 16.00

Sides



Truffle Mash Potato 3.50

Side Salad 3.50

Mac & Cheese 4.50

Chunky Chips 4.50

*Should you any questions regarding the allergens, the content or preparation of our dishes please ask a member of our team.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the final bill.*