

Starter

Beetroot cannelloni, goat's cheese,
black cherries, horseradish

Heritage tomatoes,
baby peach, Burrata, rocket pesto

Butter poached native lobster,
truffle cannelloni, lobster bisque

Dorset crab, Oscietra caviar,
avocado, grapefruit, coriander

Steak tartare, black truffle,
cornichons, nasturtium, egg yolk

Roasted veal sweetbread,
polenta, king oyster mushroom ragù

All prices are inclusive of VAT.
A 12.5% discretionary service charge will be added to your bill.

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

Main course

Fresh linguine, seasonal mushrooms,
36 month old Parmesan velouté

Line caught sea bass, langoustine,
fennel, rouille, bouillabaisse sauce

Brixham turbot, Gillardeau oyster,
coco beans, cucumber, sorrel braisage

Poulet de Bresse, foie gras,
pancetta, morels, leek, poultry jus

Loin of Herdwick lamb, sweetbread,
salt-baked beetroot, black garlic

Saddle of rabbit “Belle Epoque” for two,
lobster and rabbit lasagne, petits pois à la Française

Three courses £85.00 per person

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