STARTERS

Orkney scallop
kombu, bacon, egg sabayon

Sautéed foie gras
cherries, smoked onion, fresh almonds

£10 supplement

Confit organic egg
celeriac, hazelnut, Ibérico ham,
black truffle, fino sherry

Dorset crab
Granny Smith apple, lovage, sorrel, radish

Aged beef tartare
nasturtium, rye bread, gherkin, dill

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 waiter about ingredients in our dishes before you order your meal.
MAIN COURSES

Cornish cod
heirloom tomatoes, fennel ragout,
basil panisse, lemon verbena

Turbot
Linzer potatoes, coastal herbs, leek, seaweed beurre blanc

Fillet of Dexter beef
Roscoff onion, nasturtium, charcuterie sauce

Herdwick lamb
trombetta courgette, Kalamata olive, marjoram

Challans duck
fennel, plums, spiced jus

Three courses £95.00 per person

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