

## Starter

Smoked eel, Oscietra caviar,  
cauliflower, turmeric, dill

Seared curried Orkney scallop,  
braised kombu, bacon, egg sabayon

Steak tartare, crispy tendons, Périgord truffle,  
cornichons, nasturtium, egg yolk  
*(£8.00 supplement)*

Roasted veal sweetbread, polenta,  
king oyster mushrooms

Roasted onion broth, sage,  
pumpkin gnocchi, mandarin

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 course

Fresh linguine, seasonal mushrooms,  
36 month old Parmesan velouté

Fillet of Gigha Island halibut, cuttlefish,  
rouille, fennel, bouillabaisse sauce

Fillet of Brixham turbot, trompettes,  
pickled clams, samphire, lemongrass  
*(£5.00 supplement)*

Roasted loin of fallow deer, bone marrow,  
salt baked beetroot, pickled blackberries

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

Three courses £85.00 per person

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