

## STARTERS

**Grilled native lobster**  
cucumber, grape, ajo blanco

( £10 supplement )

**Isle of Skye scallop**  
coastal herbs, lemon, olive oil sabayon

**Foie gras and Devon Eel torchon**  
heritage beetroot, red flesh apple,  
bitter leaves, smoked brioche

**Confit organic egg**  
celeriac, hazelnuts, Iberico ham,  
vin jaune, Perigord truffle

All prices are inclusive of VAT.  
A 15% 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**

brassicas, confit lemon, seaweed beurre blanc

### **Wild turbot**

winter vegetables cooked in Perigord truffle nage,  
Barigoulé veloute  
( £10 supplement )

### **Grilled Dexter short rib of beef**

alliums, red wine and green peppercorn sauce

### **Devonshire duck**

young fennel, bitter orange, black cardamom

**Three course £95.00 per person**