

## STARTERS

### **Grilled native lobster**

cucumber, melon, Ajo blanco  
( £15 supplement )

### **Isle of Skye scallop**

coastal herbs, lemon, olive oil sabayon

### **Tarte fine**

Isle of Wight tomatoes, Rove des Garrigues, romesco

### **Confit organic egg**

Wye Valley asparagus, Iberico ham, vin jaune

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**

violet artichoke, courgette, pine nuts,  
Nocellara olives

### **Wild turbot**

brassicas, confit lemon, seaweed beurre blanc  
(£15 supplement )

### **Herdwick lamb**

morels, wild garlic, young peas, marjoram

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

alliums, red wine and green peppercorn sauce

**Three course £100.00 per person**

## DESSERTS

**Hazelnut soufflé**  
salted caramel ice cream

**Chocolate crémeux**  
cherry, Sakura, yogurt sorbet

**Mille-feuille**  
strawberry, Voatsiperifery pepper, elderflower

**Contemporary Vacherin**  
coconut mousse, mango and lime sorbet

**Selection of British and French cheeses**  
(£20 supplement)

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