

STARTERS

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Lobster Raviolo

Finger lime, fennel, bisque

(£15 supplement)

Organic Spelt

Oyster, lovage, dashi

Smoked Eel

Oscietra caviar, celeriac, apple

MAIN COURSES

Confit Dover Sole

Sucrine, chicken, mangetout

Cornish Turbot

Courgette, Lily pepper, bouillabaisse

(£15 supplement)

Anjou Pigeon

Beetroot, red currant, Roquefort

Herdwick Lamb Rack

Young peas, mint, Rove de garrigue

Three courses £120 per person

Starter, Main Course, Dessert

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.