

## STARTERS

### **Wye Valley Asparagus Tart**

Smoked duck, hazelnut, wild garlic  
(add seared duck liver £15)

### **Isle of Skye Scallop**

Coastal herbs, lemon, olive oil sabayon

### **Smoked Eel**

Oscietra caviar, celeriac, apple

### **Lobster Raviolo**

Finger lime, fennel, bisque  
(£15 supplement)

## MAIN COURSES

### **Confit Brill**

Celeriac, Iberico chorizo, dulce

### **Rack of Dover Sole**

Loire Valley asparagus, Vin Jaune  
(add Oscietra caviar £15)

### **Sladesdown Farm Duck Breast**

Beetroot, blueberry, Roquefort

### **100 Days Aged Blue Grey**

Violet artichoke, pomme soufflé, morels  
(£15 supplement)

## DESSERTS

### **Plaisir sucré**

Chocolate crèmeux, hazelnut, milk

### **Dark chocolate soufflé**

Clementine ice cream

### **Apple Tart**

Frangipane, mascarpone, cardamom

### **Selection of British and French cheeses**

(3 cheeses £10, 5 cheeses £20)

### **Three courses £120 per person**

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.