

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

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Autumnal salad

beetroot, blackberries, guanciale, hazelnut

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BBQ Isle of Skye scallop

carrot, yuzu kosho, pomelo

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Roast veal sweetbread

Jerusalem artichokes, malt, jus noisette

MAIN COURSES

Cornish turbot

maitake, pickled walnuts, jus gras

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100- day aged Cumbrian Blue Grey

turnips, black garlic, Szechuan pepper

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Dover Sole

brassicas, coastal herbs, lemon

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Roast Pigeon

fennel, quince, ginger

£180