

STARTERS

Black truffle linguine

Parmesan foam

(£15 supplement)

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Violina Pumpkin

Maitake, coffee, seared duck liver

Smoked Eel

Oscietra caviar, celeriac, apple

MAIN COURSES

Confit Turbot

Brassica, prawns, Vin Jaune

Rack of Dover Sole

Heirloom carrots, pomelo, vadouvan

Aynhoe Park Deer

Beetroot, blueberry, Roquefort

100 Days Aged Blue Grey

Jerusalem artichoke, pickled walnut, brioche

(£15 supplement)

DESSERTS

Plaisir sucré

Chocolate crémeux, hazelnut, milk

Figs soufflé

Star Anise, Matcha ice cream

Pear 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.