

## 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 crèmeux, 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.