

STARTERS

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

Organic Spelt

Wye Valley asparagus, morel, dashi

Smoked Eel

Oscietra caviar, celeriac, apple

MAIN COURSES

Rack of Dover Sole

Loire Valley asparagus, chicken, vanilla

Cornish Turbot

Courgette, Lily pepper, bouillabaisse
(£15 supplement)

Rabbit à la Royale

Black pudding, pickled cabbage, brioche

Suffolk & Texel Lamb Rack

Fresh peas, mint, wild garlic

DESSERTS

Plaisir sucré

Chocolate crèmeux, hazelnut, milk

Blackberry soufflé

Sweet cicely, Gin sorbet

Strawberry Sablé

Fraise des bois, basil, burrata

Selection of British and French cheeses

(£20 supplement)

Two courses £85 per person

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.