

STARTERS

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

Organic Spelt

Oyster, lovage, dashi

Smoked Eel

Oscietra caviar, celeriac, apple

MAIN COURSES

Confit Dover Sole

Sucrine, chicken, mangetout

Cornish Turbot

Courgette, Lily pepper, bouillabaisse
(£15 supplement)

Anjou Pigeon

Beetroot, blueberry, Roquefort

Herdwick Lamb Rack

Young peas, mint, Rove de garrigue

DESSERTS

Plaisir sucré

Chocolate crèmeux, hazelnut, milk

Blackberry soufflé

Sweet cicely, Gin sorbet

Strawberry Sablé

White chocolate, basil, burrata

Selection of British and French cheeses

(£20 supplement)

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.