

## STARTERS

### **Isle of Skye Scallop**

Coastal herbs, lemon, olive oil sabayon

### **Lobster Raviolo**

Finger lime, fennel, bisque  
(£15 supplement)

### **Violina Pumpkin**

Ceps, coffee, seared duck liver

### **Smoked Eel**

Oscietra caviar, celeriac, apple

## MAIN COURSES

### **Confit Dover Sole**

Brassica, nasturtium, Vin Jaune

### **Cornish Brill**

Heirloom carrots, pomelo, vadouvan

### **Anjou Pigeon**

Beetroot, blueberry, Roquefort

### **Herdwick Lamb Rack**

Young peas, mint, Rove des garrigues

## DESSERTS

### **Plaisir sucré**

Chocolate crèmeux, hazelnut, milk

### **Figs soufflé**

Star Anise, Matcha ice cream

### **Strawberry Sablé**

White chocolate, basil, burrata

### **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.