

## 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  
(£15 supplement)

### Cornish Brill

Heirloom carrots, pomelo, vadouvan

### Anjou Pigeon

Beetroot, blueberry, Roquefort

### Herdwick Lamb Rack

Young peas, mint, Rove des garrigues

## 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.