

## 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, red currant, 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.