

STARTERS

Sladesdown Chicken

Sucrine, ragout, parfait
(add seared duck liver £15)

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon
(add Oscietra caviar £15)

Smoked Eel

Oscietra caviar, celeriac, apple

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

MAIN COURSES

Barbecued Monkfish

Cauliflower, seaweed hollandaise, Vadouvan

Confit Turbot

Courgette, Niçoise olive, bouillabaisse

Herdwick Rack of Lamb

Young peas, mint, Roves des Garrigues

100 Days Aged Blue Grey

Carrots, shallots, bone marrow
(£15 supplement)

DESSERTS

Plaisir sucré

Chocolate crèmeux, hazelnut, milk

Dark chocolate soufflé

Clementine, cocoa nibs

Vacherin

Passion fruit, curd, coconut

Selection of French cheeses

(3 cheeses £10, 5 cheeses £20)

Three courses £125 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.