

STARTERS

Wye Valley Asparagus Tart

Smoked duck, hazelnut, wild garlic
(add seared duck liver £15)

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Smoked Eel

Oscietra caviar, celeriac, apple

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

MAIN COURSES

Devon Monkfish

Celeriac, Iberico chorizo, dulce

Confit Turbot

Courgette, Niçoise olive, bouillabaisse

Herdwick Rack of Lamb

Young peas, mint, Roves des Garrigues

100 Days Aged Blue Grey

Violet artichoke, pomme soufflé, girolles
(£15 supplement)

DESSERTS

Plaisir sucré

Chocolate crémeux, hazelnut, milk

Dark chocolate soufflé

Kirsch, black cherry

Rum Baba

Fraise des bois, yoghurt, verbena

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.