

STARTERS

Orkney scallop

kombu, bacon, egg sabayon

Sautéed foie gras

cherries, fresh almonds

Confit organic egg

celeriac, hazelnut, Ibérico ham,
black truffle, vin jaune

Dorset crab

heritage apple, fennel. cider

Grilled native lobster

melon, cucumber, ajo blanco, verjus

£10 supplement

MAIN COURSES

All prices are inclusive of VAT.

A 12.5% 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.

Cornish cod

heirloom tomatoes, fennel ragout,
basil panisse, lemon verbena

Turbot

Linzer potatoes, coastal herbs, leek,
seaweed beurre blanc

Belted Galloway beef Short rib

alliums, red wine and green peppercorn sauce

Herdwick lamb

Trombetta courgette, Kalamata olive,
violet artichoke and marjoram

Devonshire duck

fennel, plums, spiced jus

Three courses £95.00 per person

All prices are inclusive of VAT.

A 12.5% 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.