

## STARTERS

### **Dorset crab**

avocado, radish, pink grapefruit

### **Seared Orkney scallop**

kombu, bacon, egg sabayon

### **Aged beef tartare**

smoked bone marrow, watercress, aged Parmesan

### **Roast veal sweetbread**

Castel Franco, almond, lemon, truffle

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.

## MAIN COURSES

### **Norwegian Halibut**

squash, chanterelle, ginger

### **Roast Cornish turbot**

oyster, hazelnut, Oscietra caviar, leek

*(£10 supplement)*

### **Short rib of Dexter beef**

Roscoff onion, nasturtium, charcuterie sauce

### **Cumbrian venison**

celeriac, pickled walnut, juniper

### **Roast duck**

beetroots, blackberry, watercress

*(for two to share)*

*Three courses £85.00 per person*

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