

STARTER

Dorset crab

avocado, radish, pink grapefruit

Seared Orkney scallop

braised kombu, bacon, egg sabayon

30 day-aged Cumbrian beef tartare

Oscietra caviar, artichoke, safflower seeds

(£8.00 supplement)

Parsley and garlic risotto

roast sweetbread, aged Parmesan

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 COURSE

Roast Cornish turbot

butternut squash, cep, ginger and orange velouté

(£10 supplement)

Line caught sea bass

cuttlefish, rouille, bouillabaisse sauce

Short rib of Hereford beef

white onion purée, grelot onions, charcuterie sauce

Cumbrian venison

celeriac, pickled walnut, juniper

Fresh linguine

seasonal mushrooms, 36 month aged Parmesan velouté

Three courses £85.00 per person

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