

STARTERS

Seared Orkney scallop

kombu, bacon, egg sabayon

Foie gras

mandarin, chestnut, smoked duck, green peppercorns

Organic egg

parsnip, Ventrèche bacon, brussels, sauce vin jaune

Dorset crab

avocado, radish, pink grapefruit

Aged beef tartare

smoked bone marrow, watercress, 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 COURSES

Cornish monkfish

squash, chanterelle, ginger

Roast turbot

oyster, hazelnut, Oscietra caviar, leek

(£10 supplement)

Fillet 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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