STARTERS

Potimarron Tart
Pumpkin, mussel, coffee

Isle of Skye Scallop
Coastal herbs, lemon, olive oil sabayon
(add Oscietra caviar £15)

Pig Trotter
Sweetbread, smoked pomme purée, mustard jus

Lobster Raviolo
Finger lime, apple & pear, bisque
(£15 supplement)

MAIN COURSES

Barbecued Monkfish
Cauliflower, seaweed hollandaise, Vadouvan

Confit Brill
Tenderstem broccoli, clams, Vin Jaune

Aynhoe Park Deer
Beetroot, blackberry, Roquefort

100 Days Aged Blue Grey
Carrots, shallots, bone marrow
(£15 supplement)

DESSERTS

Plaisir sucré
Chocolate crémeux, hazelnut, milk

Dark chocolate soufflé
Clementine, cocoa nibs

Vacherin
Passion fruit, curd, coconut

Selection of French cheeses
(3 cheeses £10, 5 cheeses £20)

Three courses £125 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.