

STARTERS

Wye Valley Asparagus Tart

Smoked duck, hazelnut, wild garlic
(add seared duck liver £15)

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Smoked Eel

Oscietra caviar, celeriac, apple

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

MAIN COURSES

Confit Turbot

Celeriac, Iberico chorizo, dulce

Rack of Dover Sole

Loire Valley asparagus, Vin Jaune
(add Oscietra caviar £15)

Herdwick Rack of Lamb

Young peas, mint, Roves des Garrigues

100 Days Aged Blue Grey

Violet artichoke, pomme soufflé, morels
(£15 supplement)

DESSERTS

Plaisir sucré

Chocolate crèmeux, hazelnut, milk

Dark chocolate soufflé

Kirsch, black cherry

Rum Baba

Fraise des bois, yoghurt, verbena

Selection of British and French cheeses

(3 cheeses £10, 5 cheeses £20)

Three courses £120 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.