

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, fennel, 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 crèmeux, 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.