

# STARTERS

## **Isle of Skye scallop**

coastal herbs, lemon, olive oil sabayon

## **Tarte fine**

Isle of Wight tomatoes, Rove des Garrigues, romesco

## **Organic egg**

sweet corn, Alsace bacon, Black truffle

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.

## MAIN COURSES

### **Cornish Cod**

violet artichoke, courgette, pine nuts,  
Nocellara olives

### **Herdwick lamb**

confit shoulder, seasonal vegetables, marjoram

### **Grilled Dexter short rib of beef**

alliums, red wine and green peppercorn sauce

**Three course £100.00 per person**

# DESSERTS

## **Lemon parfait**

honey, lemon thyme, yogurt sorbet

## **Chocolate crémeux**

cherry, Sakura, yogurt sorbet

## **Mille-feuille**

plums, Voatsiperifery pepper, lemon verbena

## **Selection of British and French cheeses**

(£20 supplement)

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