

## **STARTERS**

### **Ravioli**

lobster, langoustine, salmon, lemon, sauce Américaine

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### **Autumnal salad**

guanciale, beetroot, blackberries, hazelnuts

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### **Scallops from the Isle of Skye**

maitake, black garlic, jus gras

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### **Roast veal sweetbread**

toasted grains, macadamia, jus noisette

## MAIN COURSES

### **Cornish turbot**

Violina pumpkin, clementine, shiso

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### **100- day aged Cumbrian Blue Grey**

Jerusalem artichokes, black garlic, smoked bone marrow

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### **Dover sole “Grenobloise”**

brassicas, coastal herbs, lemon sabayon

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### **Roast pigeon**

celeriac, Alsace bacon, spiced prune

**£180**