

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

Tokyo turnips, 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