

STARTERS

Ravioli

lobster, langoustine, salmon,
oxalis and sorrel

Scallops from the Isle of Skye

Ajo Blanco, Verjus, Mani olive oil

Native lobster

heirloom tomato, Tahitian vanilla, basil

Pressed foie gras

cherries, green almonds, smoked duck

Roast sweetbread

artichoke, sunflower, brown butter

MAIN COURSES

Cornish turbot

courgette, romesco, lemon verbena

Dover sole

shitake, razor clams, celtuce, shiso

Suckling pig

crispy belly, roasted loin,
spiced shoulder sausage, chou farci, crushed potatoes

Herdwick lamb

summer vegetables 'navarin'

Roast pigeon

fennel, apricot, buckwheat

Three courses £120.00

A 12.5% discretionary service charge will be added to your bill

All prices are inclusive of VAT

Please inform us of any food allergies, intolerances or sensitivities before you place your order