

## **STARTERS**

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

black fig, coconut, oxalis

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### **Summer salad**

smoked duck, peach, hazelnut, elderflower

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### **Cornish crab**

melon, calamansi, shiso

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### **Roast veal sweetbread**

toasted grains, macadamia, jus noisette

## **MAIN COURSES**

### **Dover sole “Viennoise”**

potato, leek, girolles, black truffle, Vin Jaune

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### **Roast pigeon**

apricot, fennel, almond

### **Cornish turbot**

courgette, romesco, black olive, basil

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

panisse, cosberg, pontack

Lunch £135

Dinner £155

A 15% discretionary service charge will be added to your bill. All prices are inclusive of VAT.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

Menu choice for parties of 7 and 8 guests – if this menu is selected in advance for a larger party, please note that the chef will select three starters, mains and desserts on the day.

Please inform the restaurant of your menu choice at least 5 days prior.