STARTERS

Ravioli
lobster, langoustine, salmon, sorrel

Scallops from the Isle of Skye
Ajo Blanco, Verjus, olive oil

Native lobster
heirloom tomato, Tahitian vanilla, basil

Roast sweetbread
Summer vegetables, pommery mustard, brown butter

Pressed foie gras
wild strawberries, chamomile, smoked duck
MAIN COURSES

Cornish turbot
potato, leek, black truffle, jus gras

John Dory
carrot, fennel, cockles, vadouvan

Guinea fowl blanquette
alliums, hazelnuts, thyme

Herdwick lamb
courgette, romesco, black olive, marjoram

Roast pigeon
fennel, apricot, almond

Three courses £120.00

A 12.5% 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.