

STARTERS

Ravioli

lobster, langoustine, salmon, sorrel

Scallops from the Isle of Skye

Ajo Blanco, Verjus, Mani olive oil

Roast sweetbread

Jerusalem artichoke, pickled walnut, brown butter

Pressed foie gras

figs, hazelnuts, smoked duck

Hen's egg

Ibérico ham, celeriac, vin jaune

MAIN COURSES

Cornish turbot

ceps, black garlic, jus gras

Dover sole

carrot, fennel, cockles, cardamom

Suckling pig

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

Herdwick lamb

autumn vegetables 'navarin'

Roast pigeon

sweet corn, plum, buckwheat

Three courses £120.00

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