

STARTERS

Scallops from the Isle of Skye

maitake, toasted hay, jus gras

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Spring vegetable salad

black truffle, walnut, Pedro Ximénez

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Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

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Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Dover sole “Grenobloise”

brassicas, lemon, tartare Sabayon

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Roast pigeon

beetroot, pickled blackberries, buckwheat

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Cornish turbot

white asparagus, garlic cream, Vin Jaune

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100-Day aged Cumbrian Blue Grey

Jerusalem artichoke, crosnes, black garlic

Lunch £155

Dinner £175

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.