

STARTERS

Scallops from the Isle of Skye

black fig, coconut, oxalis

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Autumnal salad

smoked duck, beetroot, blackberries, hazelnut

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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 “Grenobloise”

brassicas, lemon, tartare Sabayon
(£10 supplement)

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Roast pigeon

plum, turnip, Sichuan pepper

Cornish turbot

miataki, celeriac, pickled walnut

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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.