

STARTERS

Autumn salad

smoked duck, blackberry, beetroot, hazelnut

~

Ravioli

lobster, langoustine, salmon, black truffle

~

Scallops from the Isle of Skye

Ajo Blanco, verjus, olive oil

~

Roast veal sweetbread

Jerusalem artichoke, pickled walnut, black truffle

MAIN COURSES

Dover sole “Grenobloise”

brassicas, coastal herbs, lemon thyme

~

Cornish turbot

violina pumpkin, clementine, shiso

~

Roast pigeon

turnip, pistachio, cumin

~

100-Day aged Cumbrian blue grey

maitaki, celeriac, parsley

Lunch £120

Dinner £140

Available Tuesday to Friday.

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.