

STARTERS

Autumn salad

smoked duck, blackberry, beetroot, hazelnut

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Ravioli

lobster, langoustine, salmon, black truffle

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Scallops from the Isle of Skye

Ajo Blanco, verjus, olive oil

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Roast veal sweetbread

Jerusalem artichoke, pickled walnut, black truffle

MAIN COURSES

Dover sole “Grenobloise”

brassicas, coastal herbs, lemon thyme

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Cornish turbot

violina pumpkin, clementine, shiso

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Roast pigeon

turnip, pistachio, cumin

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Cumbrian blue Grey

maitaki, celeriac, parsley

Lunch £120

Dinner £140

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.