

## STARTERS

### Scallops from the Isle of Skye

violina pumpkin, clementine, shiso

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### Autumnal salad

smoked duck, beetroot, quince, hazelnut

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### Ravioli

lobster, langoustine, salmon, 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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### **Aynhoe Park fallow deer**

beetroot, blackberries,

The Craft Irish Whiskey Co. “The Donn”

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### **Cornish turbot**

miataki, celeriac, pickled walnut

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### **100-Day aged Cumbrian Blue Grey**

Jerusalem artichoke, crosnes, black garlic

Lunch £135

Dinner £155

**Please note festive menu updates:**

**From the 29th November to the 16th December all menus will be available for lunch bookings, for dinner bookings we will be serving the Carte Blanche and Prestige menu only.**

**From the 17th December to the 31st January we will be serving the Carte Blanche and Prestige menu only.**

**On the 31st December we will be serving a special New Year’s Eve menu only.**

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