

## STARTERS

### **Ravioli**

lobster, langoustine, salmon,  
oxalis and wood sorrel

### **Cornish Brown crab**

lovage, lemon thyme, English muffins

### **Pan-fried scallops from the Isle of Skye**

heritage apples, walnuts, celery, cider

### **Pressed foie gras**

green apples, turnips, watercress, smoked duck

### **Slow cooked egg**

celeriac, Iberico ham, Vin Jaune

### **Sautéed foie gras**

clementine, nasturtium, Sauternes

## **MAIN COURSES**

### **Cornish turbot**

ceps, black garlic, langoustine

### **Poached Isle of Gigha halibut**

Atlantic king crab, finger lime, ras el hanout infused broth

### **Dover sole**

shiso, shellfish, celtuce, shitake

### **Suckling pig**

crispy belly, roasted loin,  
spiced shoulder sausage, chou farci, crushed potatoes

### **Braised, confit and roasted Herdwick lamb**

winter vegetable 'navarin'

### **Roast pigeon**

beetroot, quince, buckwheat

**Three courses £110.00**

Please be advised that this menu is not available from the 27<sup>th</sup> December 2017 to the 5<sup>th</sup> January 2018.

A 12.5% 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