

## **STARTERS**

### **Scallops from the Isle of Skye**

maitake, toasted hay, jus gras

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### **winter salad**

smoked duck, beetroot, rhubarb, hazelnut

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### **Ravioli**

lobster, langoustine, salmon, black truffle

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### **Roast veal sweetbread**

toasted grains, macadamia, jus noisette

## **MAIN COURSES**

### **Dover sole “Grenobloise”**

brassicas, lemon, tartare Sabayon

(£15 supplement)

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### **Roast pigeon**

beetroot, pickled blackberries, buckwheat

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### **Cornish turbot**

pumpkin, shiso, citrus beurre blanc

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

Jerusalem artichoke, crosnes, black garlic

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