

STARTERS

Scallops from the Isle of Skye

carrot, pomelo, vadouvan

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Spring salad

Iberico ham, smoked cream, hazelnut

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Native lobster

herb farfalle, young garlic, spring vegetables

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Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Dover sole

white asparagus, morels, black garlic, Vin Jaune

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Roast pigeon

turnip, pistachio, cumin

Cornish turbot

young peas, razor clams, lemon

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100-Day aged Cumbrian Blue Grey

Jerusalem artichoke, crones, pickled walnut

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.