

STARTERS

Pressed foie gras

Vin Jaune, pear, hazelnuts

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Scallops from the Isle of Skye

Ajo Blanco, Verjus, olive oil

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Ravioli

lobster, langoustine, salmon, black truffle

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Roast veal sweetbread

Jerusalem artichoke, malt, walnuts

MAIN COURSES

Dover sole

carrot, fennel, cockles, vadouvan

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Cornish turbot

celeriac, pickled walnut, jus gras

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Roast pigeon

beetroot, pickled blackberries, buckwheat

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Cumbrian Blue grey

leek, pickled alliums, black garlic

Three courses £130.00

Please note that this menu will not be offered between 21st December to the 9th January

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.