

Starters

Heritage tomatoes

Almond, saffron, lavender

BBQ aubergine

Pine nuts, Taggiasca olives, bell pepper

Honeymoon melon consommé

Dashi pickled melon, smoked trout roe, coriander oil

Buffalo milk panna cotta

Sardine, Romana artichoke, Oscietra caviar

(£10.00 supplement)

Orkney scallop lasagne

Sicilian prawn, Amalfi lemon, "cacio & pepe"

(£15.00 supplement)

Duck liver Royal

Poached peach, Sauternes, cocoa soil

Mains

Potato gnocchi

Saffron, Scottish girolle, truffle cream

Cornish cod

Sea kale, yellow bean, mussel en mouclade

Wild halibut

Stuffed courgette flower, plankton, sauce meunière

(£20.00 supplement)

Grass fed beef brisket

Rosemary, grelot onion, potato terrine

Free range chicken ballotine

Bell pepper, cherry tomato, Cantarbian anchovy

Salt crusted chateaubriand

Potato terrine, grelot onion, Australian black truffle

For two people £35pp

Desserts & Cheese

Signature apple tart Tatin

Calvados caramel, crème fraîche de Normandie

Watermelon daiquiri

Pimm's, strawberry, kaffir lime

Gorgonzola millefeuille

Fermented cherry, Espelette pepper, fig leaf oil

Amalfi lemon cheesecake

Mascarpone, coffee, licorice

Apricot soufflé

Elderflower, white chocolate, aged balsamic vinegar

(£10.00 supplement)

Our cheese selection

Apple chutney, celery, crackers

(£15.00 supplement)

2 courses ~ £49 / 3 courses ~ £55

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements.