



## STARTERS

JERUSALEM ARTICHOKE AND KALE SOUP (V) croutons, micro cress	8
INVERAWE SCOTTISH SMOKED SALMON carved from the trolley with classic accompaniments	16
CHICKEN LIVER PUZZLE PARFAIT cherry and hibiscus gel, chocolate, edible earth, pickled mushrooms, baby cress, fried vine leaf, grilled sourdough	10
ST JACQUES scallops with squid ink cake and tapioca, beetroot tuile, keta caviar, tempura samphire, watercress foam, yuzu pineapple dressing	19
BEEF TARTARE caviar, quail egg yolk, shallots, jalapeño, Japanese dressing	15
BURNT GOAT CURD CHEESE (V) compressed apple, apple purée, dill, fig, black olive powder	11
CRAB quinoa, bacon powder, dry seaweed, poached yam, squid ink, mango and citrus pearls, keta caviar, pickled ginger, wasabi mayonnaise, coriandar cress	18

## MAINS

LAMB CUTLET pea purée, crispy peas, green olives, stone potatoes, black olive powder, peashoots, rosemary jus	30
DOVER SOLE baby mixed vegetables, spinach, Parisienne potatoes, capers, beurre noisette	38
QUAIL FARCI black pudding, quinoa, grilled sweetcorn, king oyster mushroom, spinach	27
MONKFISH AND PARMA HAM BALLOTINE baby carrot, pea purée, cauliflower, seaweed tempura, crispy leeks, sea foam	30
BEEF FILLET black truffle, roscoff onion, saffron potatoes, spinach, vegetable purée, jus	36
PAN FRIED TOFU (V) sweet potato purée, baby vegetables, crispy onions, sauce vierge	19
Sautéed potatoes or creamy mash potato with parsley	4
Seasonal greens	4
Mixed salad	4
Heritage carrots with honey, ginger and chilli	4

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service added.

Please make us aware of any requests, food allergies or intolerances that you may have.

(V) indicates vegetarian and most dishes can be prepared for vegans if required.