

STARTERS

Orkney scallop

Spruce shoot/ Green zebra tomato/ Samphire/ Pine nut

Scottish langoustine

(£25 suppl.)

Bottarga/ Pomelo/ Elderflower

Native lobster

English rose/ Hazelnut/ Veal jus

Australian black winter truffle

(£40 suppl.)

Tagliolini/ Guanciale

Smoked eel

Beetroot/ Dill/ Pumpernickel

Veal sweetbread

Pineapple/ Black sesame/ Ginger

Foie gras 'domaine de Rouilly'

Beeswax/ Cherry/ Chamomile

Please advise us of any allergies or dietary requirements

MAIN COURSES

Turbot

Jersey Royal/ Saffron/ Winkle

John dory

Tandoori/ Lemon Meyer/ Coconut

Pollock

Avocado/ Coffee/ Sorrel/ Cockle

Anjou pigeon

Beetroot/ Summer berries/ Black tea/ Foie gras

Veal

(£40 suppl.)

Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed

Welsh organic lamb 'Rhug estate'

Aubergine/ Gomasio/ Harissa/ Soya

Preso iberico

Cucumber/ Seaweed/ Cockle

3 courses £100

Allergen information is available upon request

Vegetarian options available

Please advise us of any allergies or dietary requirements

20% VAT is included

A discretionary 12.5% service charge will be added