

À la carte menu

Starters

Raviolo, hen of the woods, chesnuts, onion squash, Périgord truffle	£22
Faroe Islands salmon, heritage beetroots, smoked cods roe, Oxalis	£23
Orkney scallop, brioche, chicken wing, truffle	£28
Cured duck liver, greengage, Szechuan pepper	£25

Main courses

Fettuccine, Périgord truffle, fermented shiitake, mushroom broth	£32
Cornish cod, Roscoff onion, cauliflower, Shetland mussels	£34
Native lobster, heritage carrots, Oscietra caviar, sauce Américaine	£52
Creedy Carver duck, salt baked celeriac, damson, lavender	£40
Dry-aged grass-fed beef fillet, onion, turnip, nasturtium	£48

Sides £6

Pomme purée
Seasonal leaves & salad cream
I.O.W. tomatoes, olives & chilli

Desserts

Mille-feuille, Provence fig, mascarpone, caramelised almond	£15
Valrhona millot Éclair, hazelnut, tonka, milk ice cream	£16
Blackberry & Rosehip pebble, meringue, sorbet	£15
Apple tarte tatin, calvados, vanilla ice cream	£15
Selection of seasonal cheeses by Maître affineur 'Buchanans' *	
3 Cheeses	£14
5 Cheeses	£18
7 Cheeses	£22

Head Chef Marc Hardiman

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

* Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.