

## Menu Prestige

*Something special to enjoy before you even start.....*

*Beluga Caviar 50g £495*

*Golden Oscietra Caviar 50g £210*

*Sevruga Caviar 30g £110, 50g £190*

### Starters

Kimchi risotto, slow cooked egg, sesame oil & cheddar

Winter vegetable garden salad, Romesco & truffle vinaigrette

Raw kingfish, cucumber, kohlrabi & sweet chilli

Cured Loch Fyne salmon, caviar, pickled vegetables & horseradish

Marinated Iberico pork, house pickles & ssamjang paste

Foie gras terrine, rhubarb, Monbazillac & honeycomb

### Main Courses

Vegetable dumpling “Mandu”, truffle, tofu, shiitake & kombu broth

Baked hake, Beaufort crust, pork belly & spicy cabbage

Pan-fried fillet of halibut, king prawns, mushrooms & dashi broth

Lobster tail, scallop, salmon, shellfish bisque & rouille (£8 supplement)

Roasted Cotswold chicken breast, asparagus, morels & white onion velouté

Fillet of Scotch beef, braised short rib, bone marrow, foie gras  
& red wine jus (£6 supplement)

£82 three courses

*Additional Side Dishes at £6 each*

*Pomme purée*

*RAF Winter tomatoes, olives, chilli & house dressing*

*Mixed leaf salad & flaxseed vinaigrette*

*Head Chef Joo Won*

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

Our cheeses are made with unpasteurized milk.

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