



Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Isle of Orkney hand dived scallop, datterini tomatoes, white
coco beans, basil

Denbighshire rack and shoulder of lamb, slow roasted Lombardy
Breme onion 'La Dolcissima' green beans

Shetland Isle halibut, white minestrone of summer vegetables,
mussels, sea herbs

Congolese cru Virunga 70% chocolate nemesis, raw crème
fraiche

English strawberries, Estate dairy milk ice cream, strawberry jus

*We are fastidious about provenance and seasonality of our produce, sourcing mostly from small
artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is
also available to partner your lunch or dinner.*

Food allergy advice. We welcome enquiries from our guests who wish to know whether
any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.
Price includes VAT. A discretionary 15% service charge will be added to your bill.