



Sample Lunch Menu

Raviolo of Fjord Trout

Garden Peas, Gem Lettuce, Spring Onion

Gilt-Head Bream

Pepper and Sweetcorn Orzo, Shell Fish Sauce

67% 'Weiss' Chocolate & Cardamom Mousse

Mango Gel, Honey, Almond Tuile

£42.50 per person

Selection of British Artisan Cheese - £15 Supplement

Lincolnshire Poacher, Cashel Blue, Golden Cross Goat's Cheese

Quince with Pecan & Cranberry Bread



Sample Dinner Menu

Green Olive Ciabatta and Smoked Herring Butter

Tempura Nori Tartlette of Loch Duart Salmon

Oyster Mayonnaise, Cucumber, Passion Fruit

Orkney Hand Dived Scallop

Thai Crab Raviolo

Mango, Green Curry Sauce, Peanut, Puffed Rice

Baked Cod

'Tasty Paste' and Shellfish Sauce

Line-Caught Bass

Warm Oyster Tartare Sauce, Chinese Style Seaweed

Blackberry Parfait

Breton Sand Biscuit, Lemon Curd, Mint, Blackberry Macaron

£96 per person

Wine Pairing is available at £64 per person