

### Sturia caviar

(Served with warm blinis and sour cream)

Baerii classic	30g	£115
Oscietra, Acipenser Geuldenstaedtii	15g	£75
	30g	£145

### Starters

Boltardy beetroot & apple pinwheel, smoked goats cheese, walnut, oxalis	£24
Orkney scallops, charlotte potatoes, vanilla & Noilly prat	£36
Duck liver parfait, Yorkshire rhubarb & pistachio	£32
Pine smoked Wester Ross salmon, bergamot, crème fraîche, Baerii caviar	£28
White asparagus, cured ham, slow-cooked egg, 24-month-aged Comte	£34

### Main courses

Woodland mushrooms, aerated artichoke, miso & barley stew	£35
Scottish cod, Fowey mussels, Guinness & Alsace bacon	£40
Dover sole a la Genobloise	£55
Devon white chicken, fermented shiitake, alliums, Perigord truffle	£40
Highlands Venison, beetroot, chestnut, pear & Mrs Bell's blue	£52
Grass fed beef fillet & glazed short rib, carrot, lovage, smoked bone marrow	£58

### Sides £8

Pomme purée  
Winter greens, nutmeg cream  
Little gem Caesar

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 13.5% will be added to your bill.