

Lunch Menu

RAW ORKNEY SCALLOP

Loire Valley White Asparagus - Hazelnut

or

CONFIT ST. BRIDES DUCK RAVIOLO

Cep Velouté - Ethical Foie Gras
Preserved Black Truffle



CONFIT LOIN OF NORTH SEA COD

Jersey Royals - Romanesco
XO - Lobster Butter Sauce

or

ROAST LOIN OF INVERURIE LAMB

Wye Valley Green Asparagus - Green Shiso
Wild Garlic - Crispy Belly



**A SELECTION OF FARMHOUSE CHEESES
FROM THE TROLLEY**
(£20 Supplement)



POACHED MERINGUE

Coconut Tapioca - Vanilla Set Cream
Bergamot Sorbet - Finger Lime

or

MICHEL CLUIZEL 66% CHOCOLATE GATEAU

Preserved Cherry - Pedro Ximénez
Woodruff Ice-Cream

£60 Per Person

Wine Pairing £60 Per Person