

STARTERS

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

Pissaladière

Allium, mushroom dashi, anchovy

Smoked Eel

Oscietra caviar, celeriac, apple

MAIN COURSES

Rack of Dover Sole

Kohlrabi, yuzu, vadouvan

Cornish Turbot

Brassicas, nasturtium, vin jaune
(£15 supplement)

Rabbit à la Royale

Black pudding, pickled cabbage, brioche

Aynhoe Park Deer

Beetroot, verjus, shiso

Three courses £120 per person

Starter, Main Course, Dessert

All prices are inclusive of VAT.

A 15% discretionary service charge will be added to your bill.

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.

DESSERTS

Plaisir sucré

Chocolate crémeux, hazelnut, Fraise des Bois

Apple soufflé

Crème anglaise, crumble

Pear Sablé

White chocolate, pink peppercorn, verbena

Selection of British and French cheeses

(£20 supplement)

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