

A LA CARTE

STARTERS

ORGANIC SCOTTISH SALMON

GRAFLAX, SMOKED, HORSERADISH

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NEW SEASON ENGLISH BEETROOTS

GOAT'S CHEESE, SNOW, PISTACHIOS

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CORNISH KING CRAB

PERIGORD TRUFFLES, WILD ICELANDIC HERBS, JERUSALEM ARTICHOKES

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SCOTTISH SCALLOPS

COCONUT, GINGER, SÖL

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ANJOU PIGEON

*CHARGRILLED, SWEETCORN, SHALLOT, BACON POPCORN,
RED WINE ESSENCE*

MAIN COURSES

GRESSINGHAM DUCK

BREAST, CONFIT LEG, BLOOD ORANGE, FIVE SPICES

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GRAIN FED BEEF, RIB EYE

CHARGRILLED, OX CHEEK, HORSERADISH, OLIVE OIL BÉARNAISE

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PYRENEES LAMB

BEST END, SHOULDER, BELLY, SWEDE

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ICELANDIC LIGHTLY SALTED COD

BARLEY RISOTTO, PRAWNS, GRAPEFRUIT, SHELLFISH JUS

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CORNISH BRILL

LEMONGRASS, QUINOA, BARLEY, CAULIFLOWER TEXTURES

DESSERTS

ICELANDIC SKYR

RHUBARB, MUESLI, GRANITÉ, GINGER

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CHOCOLATE PARFAIT

CANDIED BEETROOT, CRUMBS, YOGURT ICE-CREAM

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ALMOND CAKE

BANANA, PEANUTS, LIME, ICE CREAM

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VALRHONA WHITE CHOCOLATE

MOUSSE, ICE-CREAM, DILL CUCUMBER

3 COURSES MENU £79.00 PER PERSON

IF YOU HAVE AN ALLERGY TO ANY FOOD PRODUCTS, PLEASE ADVISE US PRIOR TO ORDERING.
OUR FOOD PRODUCTS MAY CONTAIN TRACES OF NUTS.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL