

3 Course Menu £125

Starters

Devon crab, Spanish melon, preserved lemon, Ajo Blanco ice-cream, xo

Six Grapes Port cured Dordogne duck liver, red flesh plum, toasted brioche

Aged Acquerello rice, 36-month aged parmesan, wild garlic, smoked morels, crispy chicken skin

Cornish lobster, ceps & Madeira, Ibérico ham, Provençal citrus, lobster head sauce

Shellfish raviolo, Umai caviar, wild mushrooms & seaweed duxelles, 36-month aged parmesan

£15/30 Supplement

Mains

Dover sole, native lobster mousse, teardrop peas, cauliflower & seaweed butter sauce

Line caught sea bass, confit shallot stuffed with chicken & bacon mousse, bass “stuffing”, Bordelaise sauce

Normandy rabbit, duck liver, St Austell Bay mussel and vadouvan, parma ham, wild garlic

Devon lamb, braised neck, fondant potato cooked in seaweed butter, Haggis, “neeps & tatties”

65-day aged beef fillet, duck liver, kohlrabi roasted in beef fat,
morels stuffed with veal sweetbread, Périgord truffle sauce

£15 Supplement

Cumbrian Lake District aged Côte de Boeuf 850g “for Two”,
Scottish Girolles à la Forestière, potatoes Dauphinoise with Provençal garlic, bone marrow sauce

£20 supplement per person

Selection of British Isles cheeses

£10/20 Supplement

Desserts

Manjari 64% chocolate, espresso meringue, cold coffee brewed ice cream, Amaretto

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Pavlova, Gariguetto strawberry, Chantilly cream, basil sorber

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix