

STARTERS

Truffle linguine

Parmesan foam
(£25 black truffle, £50 white truffle)

Isle of Skye Scallop

Coastal herbs, lemon, olive oil sabayon

Lobster Raviolo

Finger lime, fennel, bisque
(£15 supplement)

Violina Pumpkin

Ceps, coffee, seared duck liver

Smoked Eel

Oscietra caviar, celeriac, apple

MAIN COURSES

Confit Dover Sole

Brassica, nasturtium, Vin Jaune

Cornish Brill

Heirloom carrots, pomelo, vadouvan

Aynhoe Park Deer

Beetroot, blueberry, Roquefort

100 Days Aged Blue Grey

Jerusalem artichoke, pickled walnut, brioche
(£15 supplement)

DESSERTS

Plaisir sucré

Chocolate crèmeux, hazelnut, milk

Figs soufflé

Star Anise, Matcha ice cream

Pear Tart

Frangipane, mascarpone, cardamom

Selection of British and French cheeses

(3 cheeses £10, 5 cheeses £20)

Three courses £120 per person

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.