



Menu Prestige

Starters

Kimchi risotto, slow cooked egg & sesame
Green asparagus, wild garlic leaves, cheddar cream, peas & parmesan tuile
Raw kingfish, cucumber, kohlrabi & sweet chilli
Cured Loch Fyne salmon, Dorset crab, fennel compote & avocado cream
Marinated Iberico pork, house pickles & ssamjang paste
Foie gras ballotine, date purée, vanilla & dried fig

Main Courses

Vegetable dumpling 'Mandu', truffle, tofu, shiitake & kombu broth
Baked hake, Beaufort crust, pork belly & spicy cabbage
Pan-fried fillet of stone bass, artichokes, herb purée & salted anchovies
Lobster tail, scallop, sea bream, bisque & rouille (£8 supplement)
Roasted chicken breast, asparagus, morels & white onion velouté
Fillet of Scotch beef, braised short rib, bone marrow, foie gras
& red wine jus (£6 supplement)

Dessert

Pear soufflé, warm salt caramel fudge & cinnamon ice cream
Valrhona milk chocolate mousse & sesame crunch, raspberries
& "Café Brûlot" ice cream
Caramelised apple tatin & vanilla ice cream
Char-grilled pineapple, cheesecake cream & lime and basil sorbet
Selection of seasonal cheeses by Maître affineur 'Buchanans'
(£12 supplement or £18 as an extra course)

3 courses at £82

Head Chef Joo Won

This is a sample menu only.

Available for Lunch Monday to Friday only from 12pm until 2.30pm as well as for Dinner Monday to Wednesday 5.30pm until 10pm, Thursday to Saturday 5.30pm until 10.30pm. Available to groups of up to 7 people only.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.