

Cured Foie Gras, Kiwi, Summer Truffle  
Smoked Potato, Egg Yolk, Onion Broth, Pickled Leek, Aged Comté  
Hand Dived Scallop, Iberico Pork, Redcurrant, Black Garlic Ketchup  
Roast Langoustine, Squash, Wakame, Shell Butter

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North Sea Cod, Pickled Clams, Tarragon  
BBQ Pigeon, White Asparagus, Blood Cake, Crab XO  
Salt Baked Celeriac, King Oyster Mushroom, Celery, Pine  
Highland Wagyu Beef, Beetroot, Smoked Bone Marrow, Bitter Leaf

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Wild Strawberry, Rosewell Herbs, Bakewell Tart  
Roast Pineapple Soufflé, Coconut, Liquorice Root  
Amedei Chocolate Mille Feuille, Bergamot, Caramel Ice Cream  
Pumpkin, Blood Orange, Brown Butter Financier  
Selection of Artisan Cheese

## **Dinner Menu £90**

Please silence phones for the consideration of other diners  
If you have any concerns relating to allergens, please ask a member of the team for further information  
A discretionary service charge of 10% will be added to tables of 6 or more