

STARTER

XL Orkney scallop, Ivy House farm beurre blanc, Oscietra caviar	24
Seared foie gras, rabbit and pig's trotters on toast, pickled vegetables	20
Loch Duart salmon tartare, dashi jelly, pickled cucumber and skyr	16
Crisp hen egg, aged Parmesan foam, smoked duck	17
Artichoke and ratte potato salad, mimosa, winter black truffle	15

MAIN

Turbot meunière, pumpkin, hazelnut, creel caught langoustines, gnocchi and bisque	42
Day-boat Cornish cod, hen of the wood, spinach, cockles, seaweed sauce	26
Buccleuch beef fillet, salt baked beetroot, ox cheek, sauce "Royale"	45
French roast chicken breast, fregola sarda, pickled pear and Jerusalem artichoke	30
Roast cauliflower and mushrooms, mustard leaf pesto, crisp olives	20

DESSERTS & CHEESE

Aged British and French cheeses from La Fromagerie	14
Granny Smith apple tatin, crème fraîche and caramel	10
Soufflé 'marrons glacé', pear and honey sorbet	11
Manjari moëlleux, cardamom ice cream and caramel cloud	11
Kalamansi mousse, tanariva cream, sable and citrus	9
Exotic fruit ravioli	9

SIX COURSE TASTING MENU 80

Loch Duart salmon tartare, dashi jelly, pickled cucumber and skyr -----	
Day-boat Cornish cod, hen of the wood, spinach, seaweed sauce -----	
"Royale" of foie gras, sauce "Perigourdine", Jerusalem artichoke, aged Parmesan emulsion -----	
Roast venison saddle, celeriac, quince, Alsace bacon, "Grand Veneur" sauce or Turbot meunière, pumpkin, hazelnut, creel caught langoustines, gnocchi and bisque -----	
Kalamansi mousse, tanariva cream, sable and citrus -----	
Soufflé 'marrons glacé', pear and honey sorbet	
Matching wine flight	55
Matching fine wine flight	80