

## **STARTERS**

### **Orkney scallop**

kombu, bacon, egg sabayon

### **Foie gras terrine**

pickled blackberries, smoked duck, mead

### **Dorset crab**

heritage apple, fennel, cider

### **Confit organic egg**

celeriac, hazelnut, Ibérico ham, vin jaune

### **Grilled native lobster**

grape, cucumber, ajo blanco, verjus

*£10 supplement*

All prices are inclusive of VAT.  
A 12.5% 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.

## **MAIN COURSES**

### **Dover sole**

brassicas and vadouvan

### **Turbot**

smoked potato, coastal herbs, leek,  
seaweed beurre blanc

### **Belted Galloway beef short rib**

alliums, red wine and green peppercorn sauce

### **Herdwick lamb**

Trombetta courgette, Kalamata olive,  
violet artichoke and marjoram

### **Devonshire duck**

fennel, bitter orange, spiced jus

Three courses £95.00 per person

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