

**Native Scottish lobster**

*Poached, pickled summer vegetables,  
tomato and black pepper jelly*

**Oscietra caviar**

*Tea smoked mackerel and duck egg tart  
(£25.00 supplement)*

**Crab, langoustine and brown shrimp**

*Avocado purée, extra virgin olive oil,  
smoked paprika crouton*

**Tuna**

*Ballottine, Charentais melon,  
marinated mooli, cardamom and mint*

**Terrine**

*Ham and foie gras, Sauternes jelly,  
parsley coulis, crackling*

**Breast of quail**

*Roasted with onion fondue, watermelon,  
fresh almonds, quail vinaigrette*

**Foie gras**

*Pan fried with English rhubarb, hazelnuts and black pepper*

**Veal sweetbread**

*Pan fried, à la Véronique with fresh garden peas*

*As our produce is purchased freshly each day,  
please be understanding if certain dishes are not available.*

**Wild seabass**

*Slowly poached, pink fir potatoes, girolle mushrooms,  
artichokes à la grecque*

**Halibut**

*Braised, buffalo ricotta tortellini, confit egg yolk,  
Nasturtium flower sauce*

**Dorset turbot**

*Grilled, new season leeks, confit potato,  
parsley cream*

**Aberdeen Angus beef fillet**

*Roasted and glazed, pommes Anna, truffles  
(£10.00 supplement)*

**Norfolk suckling pig**

*Cooked for twenty four hours, braised chicory,  
pommes mousseline*

**Goosnargh duck breast**

*Poached and glazed, carrot à l'orange, toasted sesame seeds*

**Best end of Cumbrian lamb**

*Roasted with saffron, cumin, tomatoes,  
shallot purée*

**Entrecote of veal**

*Roasted, green asparagus, courgette flower salad,  
veal vinaigrette*

**£65.00**

*A discretionary 12.5% gratuity will be added to your bill.  
Smoking is not permitted in the restaurant.*