



## TASTING MENU

### Amuse Bouche

Smoked salmon cannelloni  
*Crème fraiche, gribiche, salmon caviar, chervil*

Seared foie gras  
*Pickled cherries, apricot gel, toasted hazelnuts, oats, nasturtium leaves, cherry blossom*

Roasted Brill Fillet  
*Cauliflower, brown shrimps, beetroot, Romanesco, salty fingers*

Scottish Angus Cross beef fillet  
*Wild garlic, grelot onions, crispy shallots*

Garigette strawberries  
*Elderflower meringue, rose jelly, strawberry sorbet*

British & French Artisan Cheese Board Selection  
*Served with crackers & queens jelly*  
7.00 supplement

6 courses 70.00

Classic wine pairing 49.00  
Discovery wine paring experience 95.00

Please ask our sommeliers

We recommend to be taken by entire table

A cover charge of 2.00 per person will be added to your bill

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.  
Please be aware that some dishes may contain nut traces, if you have any specific allergies, please inform a manager.  
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## STARTER

Leek & potato soup <i>Saffron potatoes, smoked eel, quail's egg</i>	9.50
Pressed watermelon <i>Avocado, Shimeji mushrooms, yellow baby plum tomato, lemongrass, chickweed</i>	10.50
Smoked salmon cannelloni <i>Crème fraiche, gribiche, salmon caviar, chervil</i>	14.00
Pan seared foie gras <i>Pickled cherries, apricot gel, toasted hazelnuts, Oats, nasturtium leaves, cherry blossom</i>	15.00
Hand dived Orkney scallop ceviche <i>Pink grapefruit, Heritage radish, cucumber, truffle</i>	16.50
Roasted veal sweetbreads <i>French white asparagus, toasted almond foam, sherry vinegar gastrique</i>	15.50

## MAIN

Poached sea trout <i>Puffed wild rice, toasted almonds, capers, carrots, trout skin</i>	24.00
Roasted Lamb cannon <i>Crispy belly, wild mushrooms, baby artichokes, cherry tomatoes</i>	26.00
Lancashire duck breast <i>Hearts, English asparagus, blackberry, toasted almonds</i>	29.00
Roasted Brill Fillet <i>Cauliflower, brown shrimps, beetroot, Romanesco, salty fingers</i>	28.00
Scottish Angus Cross beef fillet <i>Wild garlic, grelot onions, crispy shallots</i>	34.00
Beetroot Gnocchi <i>Black olive, rainbow chard, feta cheese</i>	18.00

## SIDE

Triple cooked chips	Potato purée, truffle oil
Minted new potatoes	Spring cabbages, confit shallots
Rocket & Parmesan salad	Chantenay carrots, honey & dill

3.50

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