### **STARTERS**

### Ravioli

lobster, langoustine, salmon, oxalis and wood sorrel

### Cornish Brown crab

lovage, lemon thyme, English muffins

Pan-fried scallops from the Isle of Skye heritage apples, walnuts, celery, cider

Pressed foie gras

green apples, turnips, watercress, smoked duck

Slow cooked egg

celeriac, Iberico ham, Vin Jaune

Sautéed foie gras

clementine, nasturtium, Sauternes

### MAIN COURSES

### Cornish turbot

cep, black garlic, langoustine

## Poached Isle of Gigha halibut Atlantic king crab, finger lime, ras el hanout infused broth

### Dover sole

shiso, shellfish, celtuce, shitake

## Suckling pig

crispy belly, roasted loin, spiced shoulder sausage, chou farci, crushed potatoes

# Braised, confit and roasted Herdwick lamb autumn vegetable 'navarin'

## Roast pigeon

beetroot, quince, buckwheat

Three courses £110.00

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.