

## Starter

Butter poached native lobster,  
omelette, autumn truffle

Seared curried Orkney scallop,  
braised kombu, bacon, egg sabayon

Steak tartare, crispy tendons,  
cornichons, nasturtium, egg yolk

Roasted veal sweetbread, polenta,  
king oyster mushrooms

Salt-baked beetroots, pickled blackberries,  
goat's cheese, horseradish

Roasted onion broth,  
pumpkin gnocchi, shiitake, mandarin

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 server about ingredients in our dishes before you order your meal

## Main course

Fresh linguine, seasonal mushrooms,  
36-month-old Parmesan velouté

Fillet of Gigha Island halibut, cuttlefish,  
rouille, fennel, bouillabaisse sauce

Fillet of Brixham turbot,  
pickled cockles, samphire, lemongrass  
(£5.00 *supplement*)

Roasted fillet of Hertfordshire beef,  
Dorset snails, turnips, nasturtium

Poulet de Bresse, foie gras,  
cep mushrooms, leek, soubise

Saddle of rabbit “Belle Epoque”,  
lobster and rabbit lasagne, carrots, chanterelle

Three courses £85.00 pp

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