



# TASTES OF SEASON

*(to be served to the whole table)*

## STARTERS

### *“Tomato Caprese”*

Our version of this Italian classic

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### *Orkney scallops*

smoked kipper

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### *Veal sweetbread*

black olive, anchovy and feta cheese

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### *Duck jelly*

Onion, smoked sturgeon, Petrossian Daurenki Tsar  
Imperial® caviar (£45 supplement)

## MAIN COURSES

### *Wild Scottish halibut*

Sand carrots, crustacean and coconut

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### *Cornish turbot*

à la “Grenobloise”

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### *Brittany rabbit*

Scottish langoustine, French tarragon,

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### *Galician beef*

Coffee and hazelnut

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## CHEESE

### *International cheese board*

£18 supplement as an extra course

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## DESSERTS

### *Melon*

Green Chartreuse

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### *Peach*

Szechuan pepper and pink Champagne

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### *Solliès fig*

Cardamon and fig leaf

**£125**

*Our menu prices are per person and include VAT.  
There will be a discretionary 15% service charge added to your bill.*