



## STARTERS

### **Isle of Wight Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

### **Cornish Crab**

Fennel, Long Pepper

### **Orkney Scallops**

Kumquat, Pike Roe, Estate Dairy Cream

## MAIN COURSES

### **Cornish Monkfish**

Dieppoise

### **French Quail**

Scottish Girolles, Lindisfarne Mead

### **Holstein Friesian Veal**

Blanquette, "Moroccan Flavour"

## DESSERTS

### **Solliès Black Figs**

Whiskey, Tulameen Raspberries

### **Scottish Cep**

Banana and Crème Fraiche

### **Bibendum Double Chocolate Soufflé**

Madagascan vanilla ice cream

*(supplement £15 or £25 as an extra course)*

### **Seasonal Cheese** *(supplement £15)*

*(or £25 as an extra course)*

3 courses - **£165**

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



**Duck Jelly** *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

*Or*

**Isle of Wight Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

~

**Scottish Lobster**

Dieppoise

~

**French Guinea Fowl**

Scottish Girolles, Lindisfarne Mead

~

**Seasonal Cheese**

*(supplement £15 instead of a dessert, or £25 as an extra course)*

~

**Scottish Blackberry and Tarragon**

~

**Scottish Cep**

Banana and Crème Fraiche

5 courses - **£195**



**Duck Jelly** *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

*Or*

**Isle of Wight Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

~

**Orkney Scallops**

Kumquat, Pike Roe, Estate Dairy Cream

~

**Scottish Lobster**

Dieppoise

~

**Agnolotti**

Foie Gras, Dorset Snails, Dill

~

**French Guinea Fowl**

Scottish Girolles, Lindisfarne Mead

~

**Seasonal Cheese**

*(supplement £15 instead of a dessert, or £25 as an extra course)*

~

**Scottish Blackberry and Tarragon**

~

**Scottish Cep**

Banana and Crème Fraiche

7 courses - **£215**



## WINE PAIRING

### Selection from around the world

New discoveries alongside some of the more established producers, showcasing skills from across the globe.

*for the 7-course menu*

**6 wines £180**

### Sélection exceptionnelle

Curated between myself and my Head Sommelier (Elio)'s passion in celebration of some of our ultimate "wine heroes". We share with you a few of our absolute treasures from the cellar vault.

*for the 7-course menu*

**6 wines £495**

## SEASONAL GAME

Try the best of British game  
Where each dish is inspired by the freshest ingredients of the season. To learn more and discover the inspiration behind feel free to ask Lorenzo and our team.

*Limited availability*

## SIGNATURE DISH

### MAIN COURSE

(FOR TWO)

#### **Roast Chicken "de Bresse"**

*Scottish girolles, Coco de Paimpol beans*

*(supplement £75 or £125 as an extra course)*

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