

## STARTER

CURED CORNISH MACKEREL  
LEEK, PINK RADISH, CHIVE

HAND PICKED DEVON CRAB  
BEETROOT, ICED CORAL, CARDAMOM

MARINATED SCOTTISH LANGOUSTINE  
HIBISCUS, CAULIFLOWER, CITRUS

SMOKED LINCOLNSHIRE EEL  
CAVIAR, AGRIA POTATO, WATERCRESS  
£25.00 SUPPLEMENT

CRISP VIOLET ARTICHOKE  
CONFIT QUAIL EGG, PARMESAN ICE CREAM



## MIDDLE COURSE

BLACK TRUFFLED BUCKWHEAT TORTELLINI  
LARDO DI COLONNATA, SOURDOUGH CORN BROTH  
£10.00 SUPPLEMENT

ST. IVES BAY LOBSTER  
PUNTARELLE, SMOKED ANCHOVY, TARRAGON  
£15.00 SUPPLEMENT

SEARED ORKNEY SCALLOP  
MARSALA, HAZELNUT, GREEN COFFEE BEAN

PAN-FRIED FOIE GRAS  
APPLE, MANGO, GINGER

ROASTED MILK-FED VEAL SWEETBREAD  
SQUID, BLACK TRUFFLE, POMELO



## MAIN COURSE

JOHN DORY  
CELERY, SEA URCHIN, LYCHEE

CRISP RED MULLET  
GRAFFITI AUBERGINE, SHIITAKE, SARAWAK PEPPER

RARE KENTISH LAMB SADDLE  
RAZOR CLAMS, SEAWEED BUTTER, SAVOY CABBAGE

ROASTED CUMBRIAN BEEF SIRLOIN  
BRAISED CHEEK, SWISS CHARD, BONE MARROW  
£10.00 SUPPLEMENT

PAN-FRIED YORKSHIRE ROE DEER  
JERUSALEM ARTICHOKE, MUSHROOM PRALINE, BERGAMOT CREAM

AN OPTIONAL 12.5% GRATUITY WILL BE ADDED TO YOUR BILL; ALL PRICES ARE INCLUSIVE OF V.A.T.