



Sample

À LA CARTE MENU

STARTERS

Loch Duart Salmon
Cucumber, fennel, avocado, dill, tapioca

Beetroot
Pickled, smoked, goats curd, tarragon, orange

Tartar
Rump, confit egg, Worcester sauce,
marrow croute

Orkney Scallop
Cauliflower, apple, cumin

MAINS

Guinea Fowl
Breast, confit leg, celeriac, apple, madeira

Mushroom
Ravioli, porcini, parmesan, tender stem,
sherry vinegar

Lamb
Saddle, braised shoulder, pea, wild garlic,
gem lettuce, charred baby onion

Turbot
Leek, celeriac, trumpet, truffle, chive,
gewürztraminer

DESSERT

Chocolate
Passionfruit, yoghurt, almond, olive oil

Souffle
Mango, lime, coconut

Rhubarb
Ginger, vanilla, white chocolate

Cheese
Selection of British cheese, truffle honey, savoy
biscuits, celery, grapes, chutney, membrillo

£14.50 Supplement for extra cheese course

Please advise us of any food allergies or intolerances.

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen free environment.
An allergen matrix is available on request. A discretionary service charge of 10% will be added to your bill.*