

Artisan Breads

Amuse Bouche

Starters

Squab Pigeon Salsify, Cranberry, Parsnips, Pancetta

Hand Dived Orkney Scallops Cauliflower, Chicken, Croute, Pistachio

Wye Valley Asparagus Brioche, Wild Garlic, Parmesan, Yolk, Hollandaise

Mains

Lamb Canon, Breast, Pea, Black Garlic, Asparagus

Gnocchi Truffle, Kale, Butternut, Morelle, Girolles

Lobster Sea Vegetables, Pepper, Pork Belly, Sorrell

Pre – Dessert

Dessert

Parfait Raspberry Parfait, Rhubarb Sorbet

Chocolate Valrhona Manjari, Peanut Butter, Tonka

Cheese Selection of British and French Cheeses

Coffee & petit fours

£75 per person

Not all the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavor to serve allergen requested meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of staff

