Classic Lunch Menu

- Local Crab Tart & Custard - Mango & Coriander
- Foie Gras Cream - Duck Salad - Sea Buckthorn & Kumquat - Pistachio
- Belted Galloway Tartare - Mustard - Broccoli & Wasabi - Sour Dough
- Sea Bass - Cauliflower - Clams & Cider - Oscietra Caviar (£10 Supp.)

- Lamb Loin & Braised Neck - Jerusalem Artichoke & Goats Cheese - Chanterelles & Black Garlic
- Turbot - Heritage Carrot - Sea Buckthorn & Mussels - Pennywort
- Veal Textures - Pertuis Asparagus - Morels - Thyme
- John Dory - Onion - Smoked Eel - Mustard - Rock Samphire

- Selection of artisan cheese from Jean-Yves Bordier (£7 supp.)
  (As an additional course £15 supp.)
- Grapefruit - Matcha Green Tea - Pistachio & Gin
  - Pop Corn - Caramel - Lime
- Sour Cherry - Dark Chocolate – Kirsch

£65 per Person

Coffee & Treats £4.95

We also offer a
Surprise Tasting Menu for lunch
6 Courses £55.00
Monday to Saturday

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.
Classic Dinner Menu

- Amuse Bouche
  - Local Crab Tart & Custard - Mango & Coriander
  - Foie Gras Cream - Duck Salad - Sea Buckthorn & Kumquat - Pistachio
  - Belted Galloway Tartare - Dill - Caper - Raisin - Sour Dough
  - Slow Cooked Bantam Egg - Celery & Celeriac - Ham & Truffle

- Lamb Loin & Braised Neck - Jerusalem Artichoke & Goats Cheese - Chanterelles & Black Garlic
  - Turbot - Heritage Carrot - Sea Buckthorn & Mussels - Pennywort
  - Veal Textures - White Asparagus - Morels - Thyme
  - Sea Bass - Onion - Smoked Eel - Mustard - Rock Samphire

- Selection of artisan cheese from Jean - Yves Bordier (£7 supp.)
  - (As an additional course £15 supp.)
  - Grapefruit - Matcha Green Tea - Pistachio & Gin
  - Pop Corn - Caramel - Lime
  - Sour Cherry - Dark Chocolate – Kirsch

£69.00 per person

Coffee & Treats £4.95

We also offer a Surprise Tasting Menu for dinner
6 Courses £59.00
Monday to Thursday

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.