

£95 pp

(Sample)

Starters

Norfolk Quail

Jerusalem artichoke, chestnuts, smoked pancetta, maitake dashi

Roasted Orkney Scallop

Puy lentils, finger lime, curry leaf & vadovan burre blanc

Isle of Wight Tomato Salad

Whipped goat's cheese, watermelon, yuzu kosho, black olives, ponzu

Main Course

Herdwick Lamb

Butternut squash, Roscoff onion, Cavolo Nero, haggis sauce, "neeps & tatties"

Cornish Monkfish Meunière

Crispy capers, lemon, parsley & brown butter

Hereford Beef Ribeye

Triple-cooked chips, béarnaise & peppercorn sauce

Sides

Mash Potato 7

Triple-Cooked Chips 8

Green Bean & Truffle Salad 9

crisp onions 7

Cos salad, blue cheese dressing, English Runner Beans 9

Tender Stem Broccoli 7

Cheese Selection

3 or 5 cheeses, served from our trolley Supplement: £15 / £20

Desserts

Lemon meringue parfait, Amalfi lemon curd, white chocolate, lemon verbena

Valrhona chocolate fondant, sesame praline, salted caramel ice cream

Apple Tarte Tatin (for 2) Vanilla ice cream, caramel sauce Discretionary 12.5% service charge will be added to your final bill. All prices include VAT. Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk. Please refer to your waiter for more information.