



Seasonal Menu

To be taken by the entire table

Scottish scallop soufflé, wild mushroom sabayon

Confit of duck liver foie gras,
rhubarb, spiced bread

Chilled terrine of leek and potato,
warm baby leek and poached quail eggs

Braised beef blade, mash potato,
red wine jus and gribiche

Pan fried lemon sole, roasted scallop,
potato and pancetta roll, light shellfish sauce

Tian of Mediterranean vegetables,
aubergine caviar, virgin olive oil

Iced lemon and basil délice, sautéed peach and coulis

Almond biscotti with caramelized apricot,
almond ice cream and amaretto

Rhubarb soufflé, apple crumble sorbet

2 Courses £39.00

3 Courses £49.00