

## 3 Course Menu £125

### STARTERS

Devon crab, Spanish melon, preserved lemon, ajo blanco ice-cream, xo

Six grapes port cured Dordogne duck liver, red flesh plum, toasted brioche

Aged Acquerello rice, 36 months aged parmesan, wild garlic, smoked morels, crispy chicken skin

Cornish lobster, ceps & Madeira, Ibérico ham, Provençal citrus, lobster head sauce

---

Shellfish raviolo, Umai caviar, wild mushrooms & seaweed duxelles, 36-month aged parmesan

*£15/30 Supplement*

---

### MAINS

Dover sole, native lobster mousse, teardrop peas, cauliflower & seaweed butter sauce

Line caught Sea bass, confit shallot stuffed with chicken & bacon mousse, bass “stuffing”, Bordelaise sauce

Normandy rabbit, duck liver, St Austell Bay mussel and vadouvan, Parma ham, wild garlic

Devon lamb, braised neck, fondant potato cooked in seaweed butter, Haggis, “neeps & tatties”

65-day aged beef fillet, duck liver, kohlrabi roasted in beef fat,  
morels stuffed with veal sweetbread, Périgord truffle sauce

*£15 Supplement*

---

Selection of British Isles cheeses

*£10/20 Supplement*

---

### DESSERTS

Manjari 64% chocolate, espresso meringue, cold coffee brewed ice cream, Amaretto

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Pink lady & Dulcey chocolate mousse, Russet apple sorbet

### Petit fours

VAT included. A discretionary service charge of 15% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix