

STARTERS

Foie gras [13]

Golden egg, ginger bread crumb, pomegranate jelly

Scallops [13.50]

Hand dived scallops, butternut squash, cardamom, savoury granola

Beetroot [9.50]

Cannelloni, fresh organic goat cheese, pickled baby beetroot

Bisque [14]

Lobster Scottish mousse, Parisienne vegetables, Armagnac

Ceps [11]

Risotto, fresh ceps, caramelised chicken wings

Salmon [11.50]

Pumpernickel bio soil, pomelo puree, grapefruit

MAINS

Brill [19.50]

Morning glory, Avruga caviar, trumpets, Asian broth

Sea Bass [24]

Fillet of wild sea bass, mussels, clams, saffron emulsion

Duck [19.50]

Wild Mallard duck*, hazelnuts pureed and roasted, French beans, celeriac

Lamb [23.50]

Rack of lamb, crisp lamb belly, Roscoff onions, mangetout, olive jus

Beef [25]

Sirloin, smoked bone marrow, braised short rib, watercress puree