

£85.00 per person

Selection of artisan handmade bread & butter

Amuse bouche

Starter

Smoked beef carpaccio, goat cheese mousse, pickled shallots, toasted walnuts and side of focaccia

or

Red mullet fillet, courgette purée, pickled cauliflower florets and bisque jus

or

Beetroot tartare, avocado mousse, mango purée with sourdough croutes

or

Scottish scallops, Parma ham crumb, pea purée, beurre blanc

Main Course

Ribeye, french fries, roasted vine cherry tomatoes and béarnaise sauce

or

Cod, puttanesca sauce, black olives, roasted courgettes and basil oil

or

Gnocchi with Jerusalem artichoke purée, roasted pears, artichoke crisps and parmesan

or

Duck breast with parsley root and orange purée, burnt leek and blackberries jus

Dessert

Chocolate tart with chantilly and salted caramel sauce

or

Pears in Beaujolais and cinnamon beignets

or

British cheeses, chutney, crackers (£5.00 suppl.)

Petit fours

Please always inform your server of any allergies or intolerances before placing your order. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 15% discretionary service charge will be added to your bill.