

A la carte

(Served all day)

Bread and butter and Amuse bouche

To start

Soup, ask your server for today's soup £8 (v)

"Carrot and harissa", baby carrots, harissa yogurt spheres ,
coriander oil, carrot top ash £10 (v)

Veal sweetbread, cauliflower, capers, veal jus emulsion,
pickled shallot £15

Not quite a "soupe a l'oignon", French onion croquettes,
espuma, chives, crispy Parma ham (v. on request) £11

Langoustines, textures of parsnip, vadouvan,
shellfish extract £17

To follow

Halibut, leek, mussels, beurre blanc, chives, baby brown
shrimps, fondant potato. £34

Rabbit, leg, saddle and bonbon, rice, carrots, mustard velouté,
pickled shallots and mustard seeds. £33

Sole "Veronique", white grapes, vermouth creamy sauce,
seaweed, crispy crushed potatoes, fennel, green olives. £30

Wild Scottish venison, pan roast and tartare, black garlic,
beetroot, charred cabbage leaf, jus £32

Roast celeriac, celeriac puree, toasted hazelnuts, hazelnut
milk foam, onion ketchup, yeast butter emulsion, truffle oil £24
(v) (vegan on request) £28.5

Please notify your server of any dietary requirements. We will adapt as best
as we can

A discretionary 10% service charge will be added to your bill.