

A la carte

(Served all day)

Bread and butter and Amuse bouche

To start

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

Cured trout, tomato consommé, basil emulsion,
champagne pearls £16

Poulet chasseur, wild mushrooms, madeira reduction,
tarragon, cep Chantilly £15

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

Scallops, bisque vinaigrette, coral, blood orange, kohlrabi,
fennel, crustacean oil £17

To follow

Cod Dieppoise, Shetland mussels and their juice, crème
fraiche, textures of peas and fennel £32

Pork, seared and braised, smoked Mornay sauce, sweetcorn,
onion compote, mustard condiment £30

Tuna, crayfish Raviolo, Nantua espuma, lettuce, broad beans,
shellfish concentrate £33

Loin of Scottish Lamb, Choron foam, confit lamb shoulder,
courgette flowers, courgette, "gnocchi a la Parisienne" £33

Courgette, brown butter emulsion, capers, egg, preserved
lemon risotto, samphire, butter sand £28

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.