

STARTERS

CONFIT SQUAB PIGEON AND

FOIE GRAS PASTILLA

Date Purée, Celeriac & Pear

CEVICHE OF ORKNEY SCALLOP

Ponzu, Lime & Salted Plum

MAIN COURSES

PITHIVIER AND FILLET OF ROE DEER

Cream of Parsley Root, Kale, Salsify

& Red Wine Sauce

FILLET OF NORTH SEA COD

Potato Mousseline, Sea Vegetables

& Shrimp "Beurre Blanc"

DESSERTS

STEM GINGER PANNA COTTA

Yorkshire Rhubarb

VALRHONA CAMELIA CHOCOLATE TART

Passion Fruit & Milk Sorbet

TO FINISH

PASTEURISED AND UNPASTEURISED CHEESE

£15.00

COFFEE AND HANDMADE PETIT FOURS

£5.95

3 courses at £32.00

All prices are inclusive of V.A.T.

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

If you have any special dietary requirement or an allergy please inform the restaurant staff.

Please note all menus are subject to change.