

Ravioli of lobster, langoustine and salmon
poached in a light bisque with oscietra caviar
and sorrel velouté

Pan-fried sea scallops from the Isle of Skye
with heritage apples, walnuts, celery
and cider emulsion

Sautéed foie gras
with roasted veal sweetbreads,
carrots, almonds and Cabernet Sauvignon vinegar

Baked Cheltenham beetroot with clementine,
pink grapefruit, thyme, hazelnuts and
smoked goat's curd

Cornish Brown and King crab
with radishes, kombu, sesame
and oyster emulsion

Pressed foie gras
with green apples, turnips,
watercress and smoked duck

Cornish turbot baked on the bone with seaweed,
palourde clams, sea beet, wild chervil
and charred hispi cabbage

Isle of Gigha halibut
with Atlantic king crab, cauliflower couscous,
finger lime and ras el hanout infused broth

Fillet of sea bass
with shellfish and sea vegetable minestrone,
coco de paimpol, fennel and lovage

Suckling pig,
crispy belly, roasted loin, spiced shoulder sausage,
chou farci with crushed potatoes and spring onions

Cotswold lamb,
winter vegetable “Navarin”,
best end, braised shank, confit breast and shoulder

Roast pigeon
with fennel, sautéed foie gras,
lavender, honey and orange

Three courses £95.00

A 12.5% discretionary service charge will be added to your bill

If you have a food allergy, intolerance or sensitivity, please speak to your server about
ingredients in our dishes before you order your meal