

STARTERS

Ravioli

lobster, langoustine, salmon, black truffle

~

Winter salad

guanciale, beetroot, blackberries, hazelnuts

~

Scallops from the Isle of Skye

maitake, black garlic, jus gras

~

Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Cornish turbot

white asparagus, garlic cream, Vin Jaune

~

100- day aged Cumbrian Blue Grey

morels, leek, black garlic, sauce Diane

~

Dover sole “Grenobloise”

brassicas, lemon, tartare sabayon

~

Roast pigeon

celeriac, Alsace bacon, spiced prune

£180