

STARTER

XL Orkney scallop, Ivy House farm beurre blanc, Oscietra caviar	24
Seared foie gras, rabbit and pig's trotters on toast, pickled vegetables	20
Smoked sea bream, dashi jelly, pickled cucumber and shimeji, horseradish crème fraîche	16
La Latteria's burratina, beetroot tartare, shiso	13
Artichoke and ratte potato salad, mimosa, truffle dressing, smoked duck	18

MAIN

Steamed turbot, mussels chowder, bacon, celery and granny smith	40
Day-boat Cornish cod, crab, leek, rouille sauce, light bisque	28
Buccleuch beef fillet, hen of the wood, crisp potatoes, sorrel condiment, Bercy sauce	42
Roast suckling pig and glazed pork belly, choucroute, boudin noir, caramelised apple	28
Roast cauliflower and mushrooms, mustard leaf pesto, crisp olives	20

DESSERTS & CHEESE

Aged British and French cheeses from La Fromagerie	14
Granny Smith apple tatin, crème fraîche and caramel	10
Soufflé 'marrons glacé', pear and honey sorbet	11
Manjari moëlleux, cardamom ice cream and caramel cloud	11
Kalamansi mousse, tanariva cream, sable and citrus	9
Exotic fruit ravioli	9

SIX COURSE TASTING MENU 80

Smoked sea bream, dashi jelly, pickled cucumber and shimenji, horseradish crème fraîche

Day-boat Cornish cod, crab, leek, rouille sauce, light bisque

Glaze Cumbrian pork belly, choucroute, boudin noir, caramelised apple

Roast venison saddle, celeriac, quince, Alsace bacon, "Grand Veneur" sauce
or

Steamed turbot, mussels chowder, bacon, celery and Granny Smith

Kalamansi mousse, tanariva cream, sable and citrus

Soufflé 'marrons glacé', pear and honey sorbet

Matching wine flight 55

Matching fine wine flight 80