



Chef's Experience Menu

Orkney scallop, toasted rice consommé
Foie Gras, pistachio sandwich
Chicken oyster satay tartlet, winter truffle

Cumbrian Beef Tartare
Chimmichuri, artichoke, avocado

Pumpkin Agnolotti
Parmesan, dashi, hazelnuts

Cornish Cod
Smoked mussel sauce

Lamb saddle
Anchovy, smoked broccoli, persillade sauce

Eccles cake
Stilton

Passion fruit
Coconut sorbet, kaffir lime

Poached Rhubarb
Shortbread, Tonka ice cream

Petit Fours

115

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information
on ingredients in our food which contain allergens