

AMUSE

BY KEVIN DALGLEISH

Celebrate April

First

Anjou Pigeon "Rossini", white asparagus, foie gras, black garlic, sauce Périgueux 18

Beetroot, goats curd, pickled walnut, pink grapefruit, horseradish 15

Agnolotti, shitake, chicken wing, peas, broad bean, tarragon 17

Amuse beef tartare, egg yolk, spices, crisps 18

Add King's Imperial caviar 5g for 16 or 10g for 30

Fish

Langoustine, XO pig cheek, apple, dill, bisque 18

Scallop ceviche, spring citrus, radish, rosé champagne 17

Tuna crudo, ponzu, melon, sea herbs, prawn toast 17

Add King's Imperial caviar 5g for 16 or 10g for 30

Main

Lamb T-bone, romesco, courgette, wild garlic, green olive, haggis, lamb sauce 38

Duck, young carrot, apricot, confit potato, foie gras, madeira 39

Sea bass, crab, asparagus, razor clam, celeriac, vermouth 36

Halibut, courgette flower, scallop mousseline, peas, smoked tomato, caviar 38

Double baked souffle, cheddar, leafy salad, vinaigrette 24

Cheese

Truffled Baron Bigod, almond madeleine, truffle honey 15

Selection of wonderful cheese, crackers, grapes

Choose from - three 13 / four 15 / five 18

Dessert

Pavlova, strawberry, almond, lime, mint 12

Brillat Savarin cheesecake, rhubarb jelly, blood orange ice cream 12

35% Valrhona chocolate crémeux, candied hazelnut, almond, malt ice cream 13

Selection of tea and coffee 4.5

For our selection of digestifs including dessert wines, ports and whiskies please ask a member of our team.

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT. Please inform us of any dietary requirements.