

AMUSE

BY KEVIN DALGLEISH

Celebrate Summer

First

- Quail, white asparagus, wild garlic, jersey royals, roasting juices 19
Asparagus, wild garlic, black garlic, quail egg, smoked butter emulsion 16
Agnolotti, chicken, morels, 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
King scallop, summer citrus beurre blanc, caviar 18
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
Beef medallion, asparagus, foie gras, morels, truffle 42
Halibut, courgette flower, scallop mousseline, peas, smoked bisque, caviar 38
Double baked souffle, cheddar, leafy salad, vinaigrette 24
Sea bass, crab, asparagus, razor clam, celeriac, vermouth 36

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 "peach melba" 12
Brillat Savarin cheesecake, raspberry, elderflower, lime, raspberry ripple 12
Mint choc chip, hot chocolate espuma 13
Selection of tea and coffee and petit fours 7

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.