

AMUSE

BY KEVIN DALGLEISH

Celebrate Summer

GLUTEN FREE

First

Quail, creamed leeks, charred onion puree, madeira 19

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, lamb sauce 38

Beef medallion, salsify, foie gras, morels, truffle 42

Wild bass, gem lettuce, squid, calamansi, lemongrass velouté 36

Halibut en farce, burnt leek, dashi beurre blanc 38

Cheese

Selection of wonderful cheese, oatcakes, grapes

Choose from - three 13 / four 15 / five 18

Dessert

Pavlova "peach melba" 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.