

Oyster (Lindisfarne) Dulse, Cucumber, Caviar

Sourdough Bread - Whipped Butter

Jerusalem Artichokes (Confit & Roasted in Coal Oil) Hen of the Woods, Goats Cheese, Hazelnuts

> **Mackerel** (Tandoori Spiced) Mussels, Ginger, Coriander, Curry

Scallop (Orkney Islands)
Butternut Squash, Smoked Bacon, Chestnuts
Additional Course £18

Guinea Fowl (Breast & Leg) Celeriac, Apple

Salt Aged Beef (Fillet)
Mushroom, Winter Trufffle
Supplement £30

Daily Cheese Selection
Additional Course £18

Chocolate Crémeux (68% Valhrona) Puff Pastry, Armagnac Prunes Milk Ice Cream

£115 per person / Wine Pairing £85

Please advise us of any allergies or dietary requirements
Allergen information is available upon request. 20% VAT is included.
A discretionary service charge will be added to the final bill.