

# *Tasting menu*

## Amuse bouche

Squab pigeon, beetroot, pastille of leg, hazelnuts, horseradish

Curried Ross shire diver scallops, peas, coconut milk, ras al hanout caramel, pea shot salad

Pavé of wild sea bass, crushed jersey royals, roasted langoustine, shaved fennel, courgettes,  
red pepper sauce vierge

Roast loin, caramelised sweet breads, celeriac puree, white asparagus, pommes anna, truffled veal jus

English and French farmhouse cheese  
(Five pounds supplement)

## Pre desert

Raspberry souffle, raspberry sorbet

An experience to be enjoyed by the whole table

Sixty five pounds

A selection of wines by the glass is available to accompany each course at forty nine pounds per person

For parties of six or more a discretionary 12.5% service charge will be added to the final bill