

Menu Prestige

Starters

Marinated Iberico pork, chilli squid & cucumber salad
Cured loch fyne salmon, Dorset crab, apple & celeriac remoulade
Raw Orkney scallops, Buddha's hand, kohlrabi & seaweed dressing
Carpaccio of Tokyo turnip, fine beans, lemon grass, romesco & pickled mushroom
Crispy veal sweet bread, roasted cauliflower, lardo colonnata, & sauce Robert

Main Courses

Canadian lobster tail, shellfish cream risotto & tarragon oil
Roasted loin of Balmoral venison, chanterelle, quince chutney, venison pie
& sauce grand veneur*
Fillet of Scotch beef, caramelised shallot purée, pistachio, short rib beignet & truffle jus (£6)
Pan-fried fillet of seabass, seafood blanquettes & sea urchin foam
Truffle scented Swiss chard & oyster mushroom, cabbage pie & roasted onion jus

Dessert

Caramelised apple tatin & rosemary ice cream
Mango & passion fruit soufflé & coconut sorbet
Banoffee ice cream bar, chantilly cream & toasted pecans
Valrhona chocolate "cigar", tonka, coffee, Bourbon sponge & hazelnut ice cream
Roasted pineapple millefeuille, coconut cream & coriander granité
Selection of seasonal cheeses by Maître affineur 'Buchanans'
(£12 supplement or £18 as an extra course)

£82 three courses

Head Chef Joo Won

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

**Please note that all game dishes may contain gunshot.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 15% will be added to your bill.