



MENU GOURMAND

Hand Dived Scottish Scallop Carpaccio with Lemon,
White Asparagus and Samphire

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Poached Native Lobster Tail, Cauliflower, Lobster Butter Sauce

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Roasted Quail, Caramelised Endive, Hazelnut and Orange

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South Coast Turbot, Trombetta Courgette, Basil, Confit Tomato, Olive

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Duck Glazed with Lavender Honey,
Rhubarb and Caramelised Tropea Onions

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Dark Chocolate with Cherry

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Baked Apricots with Pistachio

Menu Gourmand £105

Signature Wine Pairing £75

Prestige Wine Pairing £130

To be taken by the entire table

Please advise us of any allergies or dietary requirements

A discretionary service charge of 15% will be added to your bill.

All prices include VAT