

## Menu Prestige

Pressed foie gras  
with green apples, turnips,  
watercress and smoked duck

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Ravioli of lobster, langoustine and salmon  
poached in a light bisque with oxalis and wood sorrel

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Isle of Gigha halibut  
with Atlantic king crab,  
finger lime and ras el hanout infused broth

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Cotswold lamb and summer vegetable “Navarin”,  
braised shank and confit breast

or

Roast pigeon  
with fennel, sautéed foie gras,  
lavender, honey and cherries

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Selection of cheeses from the trolley

or

Mango, jasmine and passion fruit soup

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Cucumber sorbet, salad burnet, lemon verbena and mint

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Lemonade parfait  
with honey, bergamot and sheep’s milk yoghurt sorbet

£145

A 12.5% discretionary service charge will be added to your bill

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal