

Menu Prestige

Starters

Kimchi risotto, slow cooked egg & sesame
Isle of Wight tomatoes, mozzarella, black olive caramel, basil oil,
chilli & sesame
Raw kingfish, cucumber, kohlrabi & sweet chilli
Cured Loch Fyne salmon, Dorset crab, fennel compote & avocado cream
Marinated Iberico pork, house pickles & ssamjang paste
Foie gras ballotine, date purée, vanilla & dried fig

Main Courses

Vegetable dumpling 'Mandu', truffle, tofu, shiitake & kombu broth
Baked hake, Beaufort crust, pork belly & spicy cabbage
Pan-fried fillet of lemon sole, cuttlefish, artichokes, capers & brown shrimp sauce
Lobster tail, scallop, sea bream, bisque & rouille (£8 supplement)
Spring lamb rump, breast ragoût, offal pastry, anchoïade & olives
Fillet of Scotch beef, stew of braised ox heart, short rib, pomme anna
& red wine jus (£6 supplement)

Dessert

Caramelised apple tatin & vanilla ice cream
Banana & chocolate soufflé, peanut butter ice cream
Chocolate mousse, Marsala cream, praline & coffee ice cream
Carrot cake, cream cheese & 'carrot cake' ice cream
Selection of seasonal cheeses by Maître affineur 'Buchanans'
(£12 supplement or £18 as an extra course)

3 courses at £82

Head Chef Joo Won

This is a sample menu only.

*Available for Lunch Monday to Friday only from 12pm until 2.30pm as well as for Dinner Monday to Wednesday
5.30pm until 10pm, Thursday to Saturday 5.30pm until 10.30pm. Available to groups of up to 7 people only.*

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

*For our guests with dietary requirements or food allergies please ask for the manager who will advise on the
ingredients used within this menu*

Our artisan cheeses are made with unpasteurized milk.