

## Sample menu

When you dine in the Chef's Office, Tristan will create a special menu for you and your party

West coast scallops roasted in their shell  
with samphire

Fresh cobnut soup with Scottish lobster

Roast duck foie gras, rhubarb compote,  
elderflower milk soup

Cornish mackerel, cucumber, dill  
*(Oscietre caviar optional £6.00 supplement)*

New season lamb, smoked aubergine,  
marjoram

or

Tamworth suckling pig, summer carrots,  
garden peas, smoked ham

Brown bread parfait, spiced Mayan chocolate

Six courses

60.00

Please inform your waiter should you have any special dietary requirements.  
Discretionary service charge of 12.5% will be added. Includes VAT at 17.5%.