

Tasting Menu

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Native lobster bisque

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Terrine of duck foie gras, spiced pear chutney

or

Roast Orkney scallops, crayfish cakes, fennel salad

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Poached halibut, braised chard, caviar sauce

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Rack & neck of lamb, Jerusalem artichoke, rosemary jus

or

Roast partridge, foie gras pomme purée

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Selection of farmhouse cheese

+ supplement 7.00

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Valhrona Jivara milk chocolate mousse, ginger bread sablé

5 courses 48.00