

the dining room

Mussel tart

roasted lemon, caviar

Chicken

cranberry, lemon

Lamb

tartar, lettuce relish

Choux

cheese & onion

Potato

lobster, XO

Scallop

crème fraiche, trout roe

Jacobs ladder

smoked eel, parmesan,
consommé

Brill

spiced citrus, champagne,
potato

Aged Duck

'ratatouille'

Baron bigod

bacon, apple

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75% Chocolate

Peppermint, olive oil

Plum

custard, honey vinaigrette