ALYN WILLIAMS

# À la carte

### First course

King crab/celeriac/lovage/hazelnuts Artichoke barigoule/loaded skins/parsley/foie gras/truffle Orkney scallop/pumpkin/horseradish/bacon jam

### Main course

Roasted halibut/fennel compote/cashew/coconut/roche carré 55-day aged pork/langoustine/braised endive/maitake Cumbrian beef sirloin & cheek/turnip/pommes Anna/béarnaise

#### **Cheese selection**

(£7.50 supplement instead of dessert or £15 as an extra course)

#### Dessert

New season rhubarb/fromage blanc/tarragon Salt caramel tart/baked apple ice cream Yoghurt semi-freddo/salt baked pineapple/aero/fennel pollen

## $\pounds70$ for 3 courses

Available at lunch Tuesday to Friday & dinner Tuesday to Thursday

All prices are inclusive of Value Added Tax A discretionary service charge of 12.5% will be added to your bill