

STARTERS

Bombay mix

Cod cheek Tandoori, Menai mussels

Loomswood baba

Ragout of all things duck, soaked Pedro Ximénez brioche

Diver scallop

Pea chantilly, smoked eel, wild garlic and scratching

Croustillant

Caramelised veal sweetbreads, flavours of mushroom
and spring truffles

As a courtesy to other guests, we politely ask that all electronic devices are switched to silent in these areas and that telephone calls are taken outside of the restaurant

MAIN COURSES

Edge's beef

Baked in onion rye, salt cheek roll, pickles and mustard seed

Duck and deer

Douglas fir needle butter, sea buckthorn, roots and barks

Dover sole

Pickled clam cabbage, Spanish sausage and langoustine

Turbot

Miso and honey charred octopus, sticky, puffed and fragrant rice

Côte de Veau (for two guests)

Wild garlic gnocchi, new season morels, iced plant salad,
langoustine and titbits