

Today's 5 Course Menu

£65 per person (for the whole table please)

Wine pairing £38, or choose by the glass!

Parsnip soup

Onion bhaji, curry oil

Les Quatre Tours, Coteaux d'Aix en Provence Rosé, Signature, France, '21

Cornish turbot

Butternut squash, Bourguignon garnish, chicken jus

Pandolfi Price, Los Patricios Chardonnay, Itata, Chile, '17

Creedy Carver duck

Fennel, griottine cherry

Chateau La Brande, AOC Castillon Cotes de Bordeaux, France, '16

Green apple sorbet

Poached apple, RL granola

The Millefeuille

RL puff pastry, guanaja ganache, sour cherry

Krohn LBV Ruby Port, Oporto, Portugal, '15

RL house filtered water- £2 with free refills

A discretionary 12.5% service charge will be added to your bill. All prices include VAT @ 20%
Please notify us of any allergies or dietary requirements