
CHEF'S TASTING MENU

£70.00/person

This menu is for the enjoyment of the entire table

Amuse Bouche

Scallops ceviche, white asparagus coulis, hazelnut granite,
lemon balm

Organic soft boiled egg, purple potato gaufrette, wild garlic, olive oil
foam (v)

Seared hake, wakame sauce, spelt risotto, green asparagus,
Oscietra caviar

24 hour cooked short beef, bone marrow butter, mash potatoes

Chocolate golden bar, pecans, dulce de leche, salted toffee ice cream

Tea or Coffee & petit fours

MATCHING WINE FOR YOUR TASTING
MENU...

Additional £45.00/person

Ask our sommelier to recommend the best wine

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.