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CHEF'S TASTING MENU

£70.00/person

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*This menu is for the enjoyment of the entire table*

Amuse Bouche

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Milk fed veal carpaccio, coastal herbs, seaweed dressing, Baerii caviar

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Organic soft boiled egg, English peas & broad beans, fresh oregano,  
apricot foam, brioche toast (v)

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Seared stonebass, white coco bean, lemon verbena foam, potato  
scale, turmeric sauce

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

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

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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.