

2 COURSE MENU £55
3 COURSE MENU £65
TASTING EXPERIENCE £79



~ Vintage Baerii caviar ~
5g for £15

STARTERS

Black lentil salad, cured Wagyu and wasabi mayo *Egg, Gluten, Mustard, Sulphites*

Cornish crab meat & lightly spiced Guacamole *Gluten, Mustard, Shellfish, Soya, Sulphites*

Octopus, onion & miso velouté with chilly jam *Mustard, Mollusc, Sulphites*

Seabream carpaccio, lemon dressing & poppy seeds *Fish, Gluten, Sulphites*

Veal mousse, homemade shallot tart with la tur cheese & pinecone
Dairy, Egg, Gluten, Mustard, Sulphites

MAINS

Rainbow beetroot risotto, D.O.P Burrata & dry tomato *Dairy, Gluten, Sulphites*

Seared cod fillet with chorizo Ibérico & Coco de paimpol *Dairy, Fish, Sulphites*

Alaska butterfish grilled in Jospier, Yuzu & daikon purée with burnt pepper sauce
Dairy, Gluten, Fish, Soya, Sulphites

Organic chicken with Foie gras, apricot, fresh black truffle & Girolle mushrooms *Dairy*
(Suppl. £10)

Dry Aged Sirloin, Delica pumpkin purée & cheese fried gnocchi
Dairy, Egg, Gluten, Sulphites.

DESSERTS

Selection of artisan cheeses from Aubrey Allen with seasonal marmalade *Dairy, Gluten*

Modern tiramisu *Dairy, Egg, Gluten, Nuts, Sulphites*

Passionfruit, araguani chocolate cream and hazelnuts *Dairy, Egg, Gluten, Nuts*

Roasted pineapple, Ivorie chocolate with olive oil, basil ganache & thyme crumble
Dairy, Egg, Gluten, Nuts

Selection of homemade ice cream and sorbet *Dairy, Egg, Nuts*

SIDES

Tenderstem Broccoli **8.50**

Black truffle potato fingers **9.00**

Mashed potato **7.50**

Tomato Salad **8.00**

Black truffle mashed potato **9.00**

TASTING EXPERIENCE £79

WINE PAIRING £70

Until 21:00pm

Amuse bouche

Sesame, egg

Octopus, onion & miso velouté with chilly jam

Mustard, Mollusc, Sulphites

Rainbow beetroot risotto, D.O.P Burrata & dry tomato

Dairy, Gluten, Sulphites

Alaska butterfish grilled in Josper, Yuzu & daikon purée with

Burnt pepper sauce

Dairy, Fish, Gluten, Soya, Sulphites

Organic chicken with Foie gras, apricot, black truffle & Girolle

mushrooms

Dairy

Selection of artisan cheeses from Aubrey Allen with rose

marmalade (*optional extra course £15*)

Dairy, Gluten

Strawberry Mille-feuille

Dairy, Gluten

