

STARTERS

Orkney scallop

Carpaccio/ Jerusalem artichoke/ Sea urchin/ Piemonte hazelnut

Carabineros prawn

(£25 suppl.)

*Charcoal/ Green mango/ Shiso
Butternut squash/ Consomme*

Native lobster

Chicken/ Kohlrabi/ Cardamom leaf

Smoked eel

Beetroot/ Dill/ Pumpernickel

Black winter truffle

(£40 suppl.)

Tagliolini/ Guanciale

Veal sweetbread

Pineapple/ Black sesame/ Ginger

Foie gras 'domaine de Rouilly'

Seared/ Sorbe/ Nashi pear/ Yuzu

Please advise us of any allergies or dietary requirements

MAIN COURSES

Brill (£8 suppl.)
Langoustine/ Spinach/ Capers/ Pine

Wild seabass
Avocado/ Coffee/ Cockle/ Sorrel

John dory
Tandoori/ Lemon Meyer/ Hispi cabbage/ Coconut

Veal (£40 suppl.)
Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed

Galloway beef
Chestnut mushroom/ Bone marrow/ Spring onion/ Yuzu

Welsh organic lamb 'Rhug estate'
Aubergine/ Gomasio/ Harissa/ Soya

Venison
Wild berries/ Chanterelle mushroom/ Celeriac

3 courses £100

Allergen information is available upon request

Vegetarian options available
Please advise us of any allergies or dietary requirements

20% VAT is included
A discretionary 12.5% service charge will be added