

## TASTING MENU

### Dorset crab

*Mint / Cauliflower/ Granny smith apple/ Curry*

### Abalone

*Basmati rice/ Seaweed*

### Veal sweetbread

*Pineapple/ Black sesame/ Ginger*

Or

### Black winter truffle

*(£20 suppl.)*

*Tagliolini/ Guanciale*

### Monkfish

*Onion/ Banana/ Kaffir lime/ Dukkah*

### Welsh organic lamb 'Rhug estate'

*Aubergine/ Gomasio/ Harissa/ Soya*

Or

### Veal

*(£20 suppl.)*

*Ossetra imperial caviar/ Hispi cabbage/ Dulce seaweed*

### Chestnut

*Mandarin/ Granola*

£125 per person

## DISCOVERY MENU

### Arnaud Bignon

*Chef/ Explore/ Flavour/ Ingredient/ Inspiration*

£145 per person

Allergen information is available upon request

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