



Enjoy the best seasonal produce with culinary creations from Executive Chef Gary Foulkes

Chef's view tasting menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Dorset crab, avocado, wasabi, nashi pear

Roast Orkney scallop, Tokyo turnips, glazed pork rib, almonds

Wild black bream, potimarron squash, roast salsify, pickled walnut butter

Newlyn cod, parsley root, Swedish chanterelles, line caught squid

Tunworth, Highland apple preserve, crackers, chutney

Pandanus cream, coconut, lime, buttermilk

Warm baked chocolate, cinder toffee ice cream, caramelised milk, smoked salt

Petits fours

115.00

Chef's view tasting menu
(available for the entire table)

Snacks

Cornish mackerel tartare, oyster cream, apple, shiso

Coddled egg, Iberian ham, parmesan, black truffle

Wild turbot, Japanese mushrooms, buckwheat noodles, bonito dashi

Newlyn cod, parsley root, Swedish chanterelles, line caught squid

Pandanus cream, coconut, lime, buttermilk

Warm baked chocolate, cinder toffee ice cream, caramelised milk, smoked salt

Petits fours

75.00

A reduced a la carte menu will be also available upon request.
Please note that the above menu is a sample and due to the seasonal nature of our ingredients, some dishes are subject to change.

Prices include VAT at 20%.
A discretionary 12.5% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies & intolerances upon request.
*Consuming raw & unpasteurised food may increase your risk of foodborne illness