

## TASTING MENU

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Vacherin Mont d'Or gougères

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Angler beer bread, caramelised yeast & malt butter

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Cornish gouda, black garlic & caramelized onion tart

Squid ink cracker, taramasalata, Espelette pepper

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### **Dorset crab**

green apple, avocado, wasabi

### **Roast XL Orkney scallop**

Bouillabaisse sauce, Espelette pepper, barrel aged olive oil

### **Wild Cornish turbot**

parsley root, dayboat squid, Alsace bacon

### **Milk fed lamb**

Boulangère potato, salsify, black truffle sauce

### **Mandarin**

pistachio cream, cranberry, bergamot

### **Gateaux Paris Brest**

chestnuts, almonds, milk chocolate

Champagne bonbon  
Yuzu macaron  
Banana, peanut & miso

170.00

Prices include VAT at prevailing rate  
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