

TASTING MENU

Vacherin Mont d'Or gougères

Angler beer bread, caramelised yeast & malt butter

Cornish gouda, black garlic & caramelised onion tart

Squid ink cracker, taramasalata, Espelette pepper

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