

## 5 COURSE MENU

Gem

Bread & broth

Flesh & bone

Celeriac with chervil, angelica seed & ripe avocado

Nest egg

Cornish lobster dumpling, fresh pasta & herb veil, Delica pumpkin broth

or

Chilean seabass cooked in wood shavings; honeyed turnip dressing & perilla wrap

Black & Blue

*Charred A5 Wagyu beef with black garlic & tempura spring onion  
(£36 supplement)*

or

Roast goose with birch sap & white miso

Selection of cheeses from the trolley, seasonal rye loaf & chutney  
*(Optional extra course £18 supplement)*

Dark chocolate & sour cream

or

Shards of Comice du Doyenne pears, chilled juice & hung yoghurt

Fallen fruit

White miso fudge

*Wine pairing: Classic 80, Iconic 210 & Hedonistic 415*