

7 COURSE MENU

Gem

Bread & broth

Flesh & bone

Celeriac with chervil, angelica seed & ripe avocado

Orkney scallop with white radish & shiso blossom

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)

Lime sherbet with prickly ash

Dark chocolate & sour cream

or

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

Fallen fruit

White miso fudge

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545