

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

Steamed day-boat turbot in a warm nasturtium broth

Black & Blue

*Charred A5 Wagyu beef with black garlic & tempura spring onion
(£24 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

Fig Leaf

Caline plum tartlet

Burnt liquorice root

Wine pairing: Classic 80, Iconic 210 & Hedonistic 415