

8 COURSE MENU

Gem

Bread & broth

Flesh & bone

Celeriac with chervil, angelica seed & ripe avocado

Orkney scallop with white radish & shiso blossom

Nest egg

Tender swede with warm hay buttermilk & black truffle

(White truffle: £30 supplement)

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)

Lime sherbet with prickly ash

Dark chocolate & sour cream

or

Fig Leaf

Caline plum tartlet

Burnt liquorice root

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545