

7 COURSE MENU

Gem
Bread & broth
Flesh & bone

Jicama with green mole, cucumber & yuzu

Pea tartlet with fragrant herbs & elderflower vinegar

Nest egg

John Dory with courgettes & crushed nasturtium broth

or

Roast Orkney scallop, cauliflower & seaweed butter sauce

Herdwick lamb cooked over charcoal & glazed with violet mustard, grain salad & pickled vine leaves

or

Glazed veal sweetbread, spring vegetables & lemon thyme

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

Lychee sherbet with celery leaf & Damascus rose

Glazed doughnut parfait, Milky Blue oolong milkshake & blueberry compote

or

Sherbet of mastic crystals with fresh blood orange & pine

Ripe strawberry
Cherry blossom macaroon

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545