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TASTING MENU

Bread & broth

Land & sea

Bluefin tuna tartare, fresh figs with a green apple & fig leaf sauce

Celeriac, jamon, coddled egg & maitake cooked over juniper

Steamed Cornish cod, Violetta artichoke, Miyagawa & saffron vin jaune butter sauce

Barbecued Anjou pigeon, smoked beetroot, Kalibos cabbage & Madeira jus

Selection of cheeses, seasonal fruit loaf & chutney

Optional extra course 24 supplement

Staircase

Canelé cooked in beeswax

Pebble

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295

150

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.