

TO GRAZE

Potato cake & Umai caviar £8 per piece

Chicken liver parfait, fig & hibiscus chutney, toasted brioche £6 per piece

Maldon oysters (each) / with Umai caviar £6 / £11

XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion £45

REDUCED A LA CARTE £195

Bread & broth

Cornish lobster lasagne & coconut bisque

or

Crab tartlet with kaffir lime, avocado, elderflower & Umai caviar

or

Tartare of candy-stripe beetroot & Moscatel grapes; fig leaf granita

35 day-aged Lake District rib eye, confit potatoes, glazed Roscoff onion, truffle & Madeira sauce (Kagoshima wagyu A4 striploin £50pp supplement)

or

Steamed turbot, tempura oyster, leeks fondue & Vin Jaune butter sauce

or

Roast dry aged Devon duck, sausage of the leg, walnut praline & quince miso

Staircase

or

Périgord truffle & chocolate tart served with cookies & cream ice cream

or

Apple, marigold, sorrel, whipped vanilla cheesecake & burnt milk crisp