

A LA CARTE

COLD, WARM, MAIN, DESSERT — 110

COLD STARTERS

CAVIAR

Imperial Osietra Caviar with Corn, Bonito and English Muffin + £35

CORNISH CRAB

with Enoki Mushroom, Grapefruit and Apple

ROASTED BEETROOT

Salad with Yoghurt, Cherry and Shiso

FOIE GRAS

Torchon with Poached Peach and Black Truffle + £15

MELON

Variations with Cucumber, Horseradish and Olive

WARM STARTERS

BLACK COD

Roasted with Turnip, Savoy Cabbage and Miso

BUTTER-POACHED NATIVE LOBSTER

with Cauliflower Mushroom and Razor Clam +£15

CELTUCE

with Broken Rice Porridge, Apple and Ginger

AUBERGINE

Variations with Coriander and Roasted Garlic

Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.

A discretionary service charge of 12.5% will be added to the final bill.

MAINS

WILD TURBOT

Roasted with Shiitake, Charred Tardivo and Bonito

OYSTER MUSHROOM

with Quinoa, Black Garlic Ragout and Horseradish

GRILLED LAMB

with Sweet Potato, Caramelised Onion and Mint

ROASTED CHICKEN (For Two)

Stuffed with Black Truffle, Foie Gras and Brioche

Braised Leg Meat with Potato Purée and Summer Beans +£15 pp

TASTING MENU

FOR THE TABLE — 145 per person

WINE PAIRING — 105 per person

CAVIAR

Imperial Osietra Caviar with Corn, Bonito and English Muffin

MELON

Variations with Cucumber, Horseradish and Olive

CELTUCE

with Broken Rice Porridge, Apple and Ginger

BLACK COD

Roasted with Turnip, Savoy Cabbage and Miso

ROASTED CHICKEN

Stuffed with Black Truffle, Foie Gras and Brioche

FRESH CHEESE

with Sorrel, Cherry and Rye Crackers +£15 pp

DESSERT