

A LA CARTE

COLD, WARM, MAIN, DESSERT — 110

COLD STARTERS

ROASTED BEETROOT

Salad with Falafel, Pickled Beetroot, and Green Bean Hummus

MARINATED YELLOWTAIL

with Finger Lime, Horseradish, Tapioca, and Sorrel

FOIE GRAS

Torchon with Black Truffle and Quince + £10

RADISHES

with Daikon and Comice Pear Relish, and Mustard Seeds

CAVIAR

*Imperial Osietra Caviar with Butternut Squash,
Smoked Shellfish, and Naan + £35*

WARM STARTERS

BUTTER-POACHED LOBSTER

with Squash, Mushroom Purée, and Lobster Sauce

CELTUCE

with Broken Rice Porridge, Ginger, and Celtuce Leaves

BLACK COD

Roasted with Kale, Turnip, and Miso

WHITE TRUFFLE

Ricotta Gnudi with White Truffle Butter, and Shaved White Truffles +£25 for 4gr

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

MONKFISH

Grilled with Kohlrabi, Poppy Seed, and Apple Dumplings

CAULIFLOWER

Whole Roasted with Sesame, Yogurt, and Espelette

GRILLED VENISON

with Sweet Potato, Caramelised Onion, and Juniper

DRY-AGED DUCK

Honey and Lavender Glazed with Napa Cabbage and Pear

WHOLE ROASTED CHICKEN (For Two)

Stuffed with Black Truffle, Foie Gras, and Brioche

Braised Leg Meat with Potato Espuma and Foie Gras +£10 pp

TASTING MENU

FOR THE TABLE — 145 per person

WINE PAIRING — 105 per person

CAVIAR

Imperial Osietra Caviar with Butternut Squash, Smoked Shellfish, and Naan

RADISHES

with Daikon and Comice Pear Relish, and Mustard Seeds

BLACK COD

Roasted with Kale, Turnip, and Miso

BUTTER-POACHED LOBSTER

with Squash, Mushroom Purée, and Lobster Sauce

DRY-AGED DUCK

Honey and Lavender Glazed with Napa Cabbage and Pear

TRIPLE CRÈME

Baked with Black Truffle, Honey, and Potato Bread +£15 pp

DESSERT