

## A LA CARTE

COLD, WARM, MAIN, DESSERT — 110

### COLD STARTERS

#### ROASTED BEETROOT

*Salad with Falafel, Pickled Beetroot, and Green Bean Hummus*

#### MARINATED GREY MULLET

*Thinly Sliced with Daikon Radish and Puffed Rice*

#### FOIE GRAS

*Torchon with Black Truffle and Apple Chutney + £10*

#### CARROT SALAD

*Sunflower Seeds, Horseradish, and Pickled Quail Egg*

#### CAVIAR

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

### WARM STARTERS

#### AUBERGINE

*Variations with Coriander and Roasted Garlic*

#### CORNISH BUTTER-POACHED LOBSTER

*with Hen of the Woods Mushroom, Potato, and Lobster Bisque*

#### SHIITAKE CHAWANMUSHI

*with Ginger, Enoki Mushrooms, and Soy Milk*

#### BLACK COD

*Roasted with Kale, Turnip, and Miso*

*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 and Apple Dumplings*

### CAULIFLOWER

*Whole Roasted with Sesame, Yogurt, and Za'atar*

### GRILLED VENISON

*With Sweet Potato, Caramelised Onion, and Juniper*

### ROASTED LAMB

*Saddle with Endive and Minted-Lamb Sauce*

### DRY-AGED DUCK

*Honey and Lavender Glazed with Napa Cabbage and Onion*

### 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*

### CARROT SALAD

*Sunflower Seeds, Horseradish, and Pickled Quail Egg*

### BLACK COD

*Roasted with Kale, Turnips, and Miso*

### SHIITAKE CHAWANMUSHI

*with Ginger, Enoki Mushrooms, and Soy Milk*

### DRY-AGED DUCK

*Honey and Lavender Glazed with Napa Cabbage and Onion*

### TRIPLE CRÈME

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

### DESSERT