



"A LOVE AFFAIR, THROUGH FLAVOUR."

SET MENU

250

BREAD & BUTTER V
SOURDOUGH , OLIVE OIL BUTTER

CAVIAR & BLINIS
OSCIETRA

GILLARDAU OYSTERS
MIGNONETTE / YUZU GINGER

KING CRAB
CLEMENTINE, PICKLED FENNEL, TARRAGON

BEEF TARTARE
WINTER TRUFFLE, EGG YOLK, SHIMEJI

TRUFFLE RIGATONI
MANCHEGO, WINTER TRUFFLES, SEEDS

GRILLED SICILIAN PRAWNS
XO OIL, SAUCE VIERGE, LIME

HAND DIVED SCALLOP
DAIKON, SEAWEED, SOY BROTH

MISO BLACK COD
HISPY CABBAGE,
COCONUT RICE, KAFFIR

BEEF WELLINGTON
CELERIAN, SHALLORS,
RED WINE JUS

SIDES

GREEN SALAD

CHARRED
BROCCOLI

HOUSE FRIES

DESSERT

TIRAMISU
TONKA BEAN, SAVOIARDI, ARMAGNIAC



Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. A discretionary service charge of 15% will be added to your bill

