

# Menu **A la Carte**

## **Bar Snacks.**

### **Olives.** 5

Nocerella

### **Spiced & Salted Caramel Nuts.** 5

peanuts • cashews • wheat • sesame seeds

### **White Garlic Focaccia.** 6

cacao nibs • cultured butter • whey

### **Yellowfin Tuna.** 8

black garlic croustade • avocado • jalapeño

### **Jerusalem Aritchoke.** 12

pastrami seasoning • hazlenut praline • crispy artichoke skin

## **Starters.**

### **Crab Bun.** 13

white crab • XO oil • yuzu • citrus ponzu veil

### **Beetroot & Goat Cheese Salad.** 14

salt baked • raspberry & fennel seeds sorbet • linseeds tuile

## **Mains.**

### **Steamed Halibut & Truffle.** 21

white asparagus • pickled walnuts • wild garlic • foie gras velouté

### **Delicia Pumpkin.** 14

black truffle • Cavolo Nero • pickled kohlrabi • dukkah

### **Roasted Baby Poussin.** 24

caramelised cauliflower • crispy kale • burnt hay • sherry sauce

## **Sides.**

### **British Asparagus.** 9

white almond puree • pickled shmeji • spiced granola

### **Potato Terrine.** 6

truffle mayo • cep spice • pecorino

## **To finish.**

### **Tiramichoux.** 9

espresso mousse • Amaretto gel • tonka & cocoa sorbet • cep tuile

### **Honey Financier & Goat Cheese.** 11

honeycomb • bee polen • pickled walnut • thyme & apricot sorbet