



Tom Hamblet
MasterChef: The Professionals Experience Menu
£130 Per Person

Scallop
Cauliflower, ponzu, apple, marigold, scallop roe

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Lobster
Ginger, chilli, mango, curried carrot

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Guinea Fowl
Lettuce, corn, girolles, Madeira, black truffle

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Blackberry Pannacotta
Yoghurt crumb, pickled blackberry, lemon thyme, Pastis

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Coffee and Sweet Treats

A cheese course is available as an additional course, and is priced at £15 per person

By choosing dishes with a lower carbon footprint together we can help one bite at a time. Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.

Klimato

CO₂e data for the UK provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/serving) and a rating (A-E) reflecting its relative climate impact.



Very low



Low



Medium



High



Very high

