



10 COURSE MENU

Canapé

Stracciatella, Wild Strawberry, Calamondin, Organic Honey

Red Prawn Crudo, Raspberry, Red Caviar, Yuzu

Rose Cured Salmon, Foie Gras, Gariguettes, Bramley Apple

Europe Meets Asia, Beurre Noisette Gnocchi And Warm Kombu Tea
Cleanser

Red Mullet, Burnt Aubergine, Leche De Tigre, Carrots Escabeche

Or

Black Cod in Caramel Miso, Asparagus, Artichoke, Duck, Perilla Infused Oil

Beef Cheek, Bone Marrow, Wild Hops, Apple and Nettles Purée

Or

Pigeon, Beetroot, Foie Gras, Purple Potato, Hazelnuts Crumble

Swedish Cheese, Fresh Fizzy Grapes

Sweet Tooth

£ 90

Price Is Inclusive Of Vat. A Discretionary 13% Service Charge Will Be Added To The Bill

Please Advise Of Any Dietary Requirements Or Allergies



VEGETARIAN 10 COURSE MENU

Canapé

Stracciatella, Wild Strawberry, Calamondin, Organic Honey

Beetroot Tartare, Black Lava Salt, Shallots, Mustard Dressing

Arancino, Kohlrabi Jam, Pickled Kohlrabi, Spinach

Europe Meets Asia, Beurre Noisetter Gnocchi And Warm Kombu Tea

Cleanser

Miso and Ginger Soup, Coriander Flower

Bianchetto Truffle Risotto And Sumac

British Cheese, Fresh Fizzy Grapes

"Sweet Tooth"

£ 90

Price Is Inclusive Of Vat. A Discretionary 13% Service Charge Will Be Added To The Bill

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