

LUNAR EXPERIENCE MENU

smoked cod roe, umeboshi
aged beef tartar, beef fat brioche, miso crème fraîche
mango wine, calamansi lime, chilli salt

bread and butter

wild mushroom chawanmushi

orkney scallop, dill pickle, mussel veloute

linguini, autumn truffle, aged parmesan

gigha halibut, grape, yeast

dry aged beef, fermented lettuce, ssamjang

blue cheese, date, apple
(supplement)

white miso tofu, strawberry, caramelised white chocolate

rhubarb, ginger, goats milk

treats

sample menu

120.00

LUNAR

by Neil Keating