



CORD 4 HANDS CHOCOLATE DINNER TASTING MENU

£96

This dinner celebrates Chocolate and Chef Karl O'Dell & Chef Cherish Finden's creativity.
The dishes are designed around different type of Valrhona Chocolate.

White Asparagus
smoked yolk, morels, chives

Valrhona Satilia White

Oscietra Caviar
scallop, champagne, lime leaf

Valrhona Ivoire

Black Truffle
shiitake, sourdough, balsamic

Valrhona Jivara

BBQ Beef Fillet
pink peppercorn, celeriac, cognac jus

Valrhona Abinao

Jujube Tea
red dates, longan, goji berries, poached pear

Apple
vanilla mousse, apple compote, five-spice crumble

Valrhona Opalys

Mochi
dark and white lime ganache, shiso leaves

Valrhona Equatorial Noir

Wine Pairing £56

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.
A discretionary 12.5% service charge is added to all food and beverage charges.