



“A LOVE AFFAIR, THROUGH FLAVOUR.”

SET MENU

BREAD & BUTTER

SOURDOUGH , OLIVE OIL BUTTER

STURIA CAVIAR & BLINIS

OSCIETRA 30GR

CAVIAR NUGGETS

CHICKEN THIGHS, SOUR CREAM

GILLARDAU OYSTERS

MIGNONETTE / YUZU GINGER

BLUEFIN TUNA

FURIKAKE, DAIKON, JALAPEÑO PONZU

BEEF TARTARE

GOCHUGANG, EGG YOLK, CRISPY ARTICHOKE

TRUFFLE RIGATONI

AGED MANCHEGO, TRUFFLES

HAND DIVED SCALLOP

PARSNIP, TRUFFLE SOY, WILD RICE

FLAMED PRAWNS

ESCABECHE, CHILLI, POLLEN

SEARED SEABASS

SAUCE VIERGE, FENNEL, SEAWEED

A5 WAGYU RIB EYE

CARAMELISED ONION PUREE,
RED WINE JUS

GREEN SALAD

CHARRED BROCCOLI

HOUSE FRIES

DESSERT

TIRAMISU

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements. A discretionary service charge of 15% will be added to your bill

