



Sample A la Carte Menu

2 Courses £65 per person
3 Courses £80 per person

Starters

Signature Starter: Smoked Quail/ Celeriac/ Winter Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk

Akemi Yokoyama's Yumenishiki Rice/ A5 Japanese Wagyu Sirloin/ Wild Garlic/ Gorse Flowers/ Padron Pepper
(£10pp Supplement)

Orkney Scallops/ Cornish Sardines/ Jerusalem Artichokes/ Homemade Tandoori Spices/ Bagna Cauda/ Bottarga
Foie Gras 'Au Torchon'/ Wild Strawberries/ Pickled White Asparagus/ Homemade Tete de Moine Croissant
"Garden of Eden" **(V)**

Mains

Beurre Noisette Tranche of Skate Wing/ Cauliflower/ Black Curry/ Vanilla/ Fresh Seaweed/ Grapefruit **(Optional supplement of 12.5g of Halen Môn Caviar de Neuvic £15)**

Lemon Sole A La Barigoule/ Baby Artichokes/ Parsley/ Pink Radicchio/ Riesling/ Broad Beans & Gem Lettuce
Fricassee

Agneau à la Grecque/ Aubergine/ Lamb Ferrero Rocher/ Black Truffled Potatoes/ Cucumber/ Rosemary Jus
Essex Fallow Deer/ Roscoff Onion/ Baby Italian Artichokes/ Juniper and Foie Gras Gnocchi/ Blackberries

Cauliflower/ Black Curry/ Cous Cous/ Almond and Ras el Hanout Emulsion **(V)**

Celeriac Rose/63degree Confit Egg Yolk/ 24 Month Old Parmesan/ Black Winter Truffles/ Burnt Red Pepper and
Black Garlic Consommè/ Piedmont Hazelnuts **(V)**

Desserts

Bramley Apple Terrine/ Banana Cake/ Cocoa/ Orange Sorbet/ 100% Chocolate Mousse/ Lemon Balm

Rose Pannacotta/ Lychee Jelly/ Scented Geranium Ice Cream

Caranoa Chocolate Crèmeux/ Pistachio/ Beetroot/ Port/ Passion Fruit/ Pistachio & Amaretto Ice Cream

Millefeuille (Changes Seasonally)

Farmhouse Cheeses

*This menu is to be treated as a sample only.
Due to being based on fresh produce, the
dishes are subject to change right up until
the day of reservation.*