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OCTOPUS SALAD

Radicchio, Flying Fish Roe & Plankton

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WHITE ASPARAGUS

Asparagus Mousse, Goma Wakame & Miso

or

THAI RED CRAB - £15 Supplement

Tempura Soft Shell, Bisque Emulsion & Coconut

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PASTRAMI

Iberico Pressa, Carrot & Wasabi

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QUAIL KIEV

Morels, Wild Garlic Butter, Peas & Broad beans

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ARTISAN CHEESE

Artisan Cheeses & Garnishes, Individually or to Share -£12 / £18

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MUSCATEL GRAPE

Muscatel Granita, Mint & Sudachi Lime

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CHOCOLATE

Baked Chocolate Tart with Blood Orange Hazelnut Ice Cream

6 COURSE £55 per person, lunch only

Paired wines £53 per person

Allergen information by dish is contained in our Allergen Menu which is available upon request. Due to the structure of our kitchen we cannot guarantee the total absence of allergens in our dishes. If you have any questions please do not hesitate to ask one of our team.

A discretionary service charge of 12.5% will be added to your bill.