



**OCTOPUS SALAD**

Radicchio, Flying Fish Roe & Plankton

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**MANGO LASSI**

Spiced Red Lentil with Durian, Rose & Jackfruit

*or*

**THAI RED CRAB - £15 Supplement**

Tempura Soft Shell, Bisque Emulsion & Coconut

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**KFV**

Crispy Sweet Bread, BBQ Roscoff Onion & Mustard Relish

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**SMOKED EEL & LEEK**

Glass Dumpling, Apple Dashi & Pressed Leek

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**LAMB**

Israeli Cous Cous, Ras El Hanout & Preserved Apricot

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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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**RHUBARB**

Rhubarb Mousse Cannoli, Stem Ginger & Rice Pudding

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**MANDARIN TRIFLE**

Japanese Peach, Sesame, Black Bean Genache

**8 COURSE £100 per person**

**Paired wines £69 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.