



HEART PALM

Plankton, Aqua Fava, Radicchio Mayonnaise

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MANGO LASSI

Spiced Red Lentil with Durian, Rose & Jackfruit

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WHITE ASPARAGUS

Asparagus Mousse, Goma Wakame & Miso

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KFC

Brined Cauliflower, BBQ Roscoff Onion & Relish

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MUSHROOM GNOCCHI

Wild Garlic, Fennel & Morel

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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.