



3-COURSE SET MENU

£100

Veal Sweetbread
almond • quinoa • kombu

OR

Native Lobster Raviolo
fennel • saffron • bouillabaisse

OR

Wild Mushroom Parfait
consommé • plum • sourdough

Salt Marsh Lamb Rack
morel • sweetbreads • peas • mint

OR

BBQ Monkfish
grilled avocado • basil • lime • Tosazu vinegar

OR

Pea & Pistachio Pasta
pine nuts • violet artichoke • coconut • yuzu

Pistachio
dark chocolate • cherry • caramel

OR

Strawberry
yoghurt • basil • yuzu

OR

Brie De Meaux Cheese
walnut • apricot • quince

SIDES

Crispy Potato Pavé with Black Truffle & Comté • 9

Tender Stem Broccoli, Pickled Vegetables & Peanuts (Served Chilled) • 7

Mixed leaves with Honey-Mustard Dressing • 6

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.
A discretionary 12.5% service is added to all food and beverage charges.