



Tasting menu

65

Lincolnshire Poacher & truffle gougère

Sladesdown duck terrine, port & Maderia, green peppercorn,
fig chutney, toasted sourdough

Newlyn cod, red onion & smoked almond piperade,
Isle of Wight tomato gazpacho, sauce vierge, foraged sea herbs

Herdwick lamb, violet artichoke barigoule, mashed potatoes
crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata

or

Anjou pigeon, Sweetcorn pearl barley, Black garlic,
Morteau sausage, persillaid butter, crispy legs, Medjool dates

Lemon meringue parfait, Amalfi lemon curd, white chocolate,
vanilla sable

Petit fours