

Tasting menu

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Lincolnshire Poacher & truffle gougère

Brixham crab, potato rosti, finger lime, sea herbs

Roasted Jerusalem artichoke, cashew & crispy kale,
red onion marmalade, celeriac & truffle veloute

Roasted Orkney Scallop

Puy lentils, curry leaf & vadovan beurre blanc
(Supplement 20)

Herdwick Lamb, Provence White asparagus, Amalfi
lemon, Gordal olives, tempura boquerones anchovy,
puntarella

Hazelnut financier, salted caramel ice cream,
dark chocolate mousse

Petit fours