

Please note that this menu must be pre-selected while booking.

Tasting Menu

65

Lincolnshire Poacher & truffle gougère

Brixham crab, potato rosti, finger lime, sea herbs

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

Roasted Orkney scallop, puy lentils, finger lime,
curry leaf & vadovan burre blanc
(20 supplement)

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

Hazelnut financier, salted caramel ice cream,
dark chocolate mousse

Petit fours

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our
cheese is made from raw milk.