



TASTES OF SEASON

(to be served to the whole table)

The beginning

Miniature tastes of our favourite creations
- past and present

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Bibendum egg

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“Tomato Caprese”

Our version of this Italian classic

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Orkney scallops

brown butter dashi, lemon caviar

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Turbot

morels, English peas, white miso

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Veal sweetbread

black olive, anchovy and feta cheese

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Challans duck

Cévennes onion and cumin

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International cheese board

£18 supplement as an extra course

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Almonds

yuzu and Linden honey

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English strawberries

toasted marshmallows, green shiso, plum sake
or

English peas

camomile and coconut

£165

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*