



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

smoked kipper

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Wild Scottish halibut

sand carrots, crustacean and coconut

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Veal sweetbread

black olive, anchovy and feta cheese

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Galician beef

coffee and hazelnut

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International cheese board

£18 supplement as an extra course

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Melon

Green Chartreuse

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Peach

Szechuan pepper and pink Champagne
or

Solliès fig

Cardamon and fig leaf

£165

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