



TASTES OF SEASON

(to be served to the whole table)

STARTERS

Crapaudine beetroot

Smoked eel, burrata and caviar

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Cornish crab

Scottish kipper

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Duck jelly

Onion, smoked sturgeon, Petrossian Daurenki Tsar
Imperial® caviar (£45 supplement)

MAIN COURSES

Wild Scottish halibut

Sand carrots, crustacean and coconut

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Cornish turbot

à la “Grenobloise”

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Brittany rabbit

Scottish langoustine, French tarragon,

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Galician beef

Coffee and hazelnut

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CHEESE

International cheese board

£18 supplement as an extra course

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DESSERTS

Cornish hyssop

Sake Kasu

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Goldrush apple

Calvados, wild sunflower

£125

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