



TASTES OF SEASON

(to be served to the whole table)

The beginning

Miniature tastes of our favourite creations - past and present

~

Bibendum egg

~

French white asparagus

toasted rice, Saint Félicien cheese

~

Estate dairy farm cream

marinated Scottish scallop, pike roe and confit kumquat

~

Singaporean style

Cornish monkfish, Singaporean pepper sauce, pickled cucumber

~

New season morel mushrooms

Morteau sausage, Palo Cortado dry sherry consommé

~

Somerset kid goat

Scottish razor clams, sea beet sauce

~

International cheese board

£18 supplement as an extra course

~

Buttermilk

Umeshu and Corsican grapefruit

~

Our version of Pastiera

£175

Our menu prices are per person and include VAT.

There will be a discretionary 15% service charge added to your bill.



VEGETARIAN TASTES OF SEASON

The beginning

miniature tastes of our favourite creations - past and present

~

Bibendum egg

~

French white asparagus

toasted rice, Saint Félicien cheese

~

Roscoff onion

Savoy cabbage, cumin

~

Mashed potato

Satay sauce

~

New season morel mushrooms

toasted hazelnut, Palo Cortado dry sherry consommé

~

Fregola

celeriac, mead sauce

~

International cheese board

£18 supplement as an extra course

~

Buttermilk

Umeshu and Corsican grapefruit

~

Our version of Pastiera

£175

Our menu prices are per person and include VAT.

There will be a discretionary 15% service charge added to your bill.