



## TASTES OF SEASON

*(to be served to the whole table)*

### *The beginning*

Miniature tastes of our favorite creations - past and present

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### *Bibendum egg*

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### *Bull heart tomato*

“Caprese”

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### *Hand dived scallop*

cold consommé of roasted scallop beard, elderflower vinegar

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### *Singaporean style*

Cornish monkfish, Singaporean pepper sauce, pickled cucumber

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### *Frog legs, new season garlic*

lemon parsley and black garlic

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### *Somerset kid goat*

Scottish razor clams, sea beet sauce

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### *International cheese board*

£25 supplement as an extra course

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### *English peas*

English strawberries

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### *French cherries “Burlat”*

our version of a black forest

**£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 favorite creations - past and present

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### *Bibendum egg*

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### *Bull heart tomato*

“Caprese”

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### *Mashed potato*

Satay sauce

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### *Grilled trombetta courgette*

Ajoblanco

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### *Summer vegetable dumplings*

lemon, parsley and black garlic

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### *Artichoke barigoule*

lemon and mustard

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### *International cheese board*

(£25 supplement as an extra course)

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### *English peas*

English strawberries

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### *French cherries “Burlat”*

Our version of a black forest

**£165**