

9 course
Tasting menu

£ 130.00

Afternoon tea

Salcombe crab tart, finger lime, bisque ice cream

Raw Orkney Island sea scallop, pickled kohlrabi, apple dashi

Isle of Mull langoustine, cabbage, basil, rye bread

Poached Dover sole with seaweed & scallop mousse,
white asparagus & Manzanilla sherry sauce

Roasted Lake District rack of lamb, celery, whipped sheep's milk,
celery, parsley purée, truffle

Selection of British Isles cheese (£10.00 supplement)

Koshihikari rice and milk ice cream, Andalusian olive oil

"The golden nut"

Guanaja 70% dark chocolate & sesame praline mousse with textures of chocolate,
whiskey and chocolate sorbet

Petit fours

To maximise your dining experience, this menu is for the enjoyment of the entire table

VAT included. A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food, please request to view our allergen matrix

TASTING MENU MATCHING WINE FLIGHT

Classic £ 95.00

Fine £ 180.00

VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix

9 COURSE
TASTING MENU