

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

7 year aged Acquerello rice & Tuscan white truffle

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
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TASTING MENU