

7 course
Lunch Chef's Experience

£ 90.00

Afternoon tea

Salcombe crab tart, finger lime & bisque ice cream

Raw Orkney Island sea scallop, pickled kohlrabi & apple dashi

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 with Andalusian olive oil

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

Petit fours

TASTING MENU MATCHING WINE FLIGHT

Classic £ 60.00

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

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