

Chef's Experience

£ 150.00

Snacks

New forest mushroom tea, parmesan milk foam

Salcombe crab tart, finger lime & bisque ice cream

Raw Orkney Island sea scallop, pickled kohlrabi & apple dashi

BBQ Lincolnshire sand carrots, carrot & miso purée, charred vegetables & truffle juice

Isle of Mull langoustine, cabbage, basil, rye bread

Chris Hayselden's charlotte potato cooked in seaweed, Oscietra caviar

Native Cornish blue lobster, chestnut gnocchi,
onion squash & vanilla purée, lobster bisque, autumn truffle

Newlyn john dory with roasted onion purée, girolle mushroom,
razor clam & yuzukosho butter sauce

7 year aged Acquerello rice & Tuscan white truffle

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

Koshihikari rice and milk ice cream with Andalusian olive oil

"The golden nut"

Old Hall Jersey milk parfait, autumn berries & kalamansi sorbet, Minus 8 vinegar

Petit fours

TASTING MENU MATCHING WINE FLIGHT

Discovery £ 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

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