

## Tasting menu

165

### Wine Pairing

100/250/995

“Tea & Cake”

“Yorkshire pudding choux”

Devon crab, Spanish melon, preserved lemon, ajo blanco ice-cream, xo

Orkney scallop, razor clam, leek, smoked butter, samphire

*£28 Supplement*

Roasted Newlyn turbot, white asparagus, warm roe sauce

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,

morels stuffed with veal sweetbread, Périgord truffle sauce

---

Selection of British Isles cheeses

*£15 Supplement*

---

Yorkshire yoghurt, Vassout pear, Champagne and Vanilla, Sorrel

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix