

Tasting menu

165

Wine Pairing

100/250/995

“Tea & Cake”

“Yorkshire pudding choux” with Umai caviar

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 triangle rhubarb, blood orange, custard

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