



5 courses, a glass of champagne & a kitchen tour to meet the chefs £47 per person

A glass of champagne on arrival
non-alcoholic alternative available

First Course

Sea bream tartare
baby gem, dashi, sesame, potato, nori
or
Crispy chicken wings
tarragon, sourdough, Morteau

Second Course

Cornish cod
smoked eel, Jersey Royals, chive velouté

Third Course

BBQ lamb rump
garlic scapes, ricotta, mint pistou, black olive

Fourth Course

Garigette strawberries
pannacotta, shiso granite

Fifth Course

Blueberry millefeuille
elderflower, crème pâtissière, Cassis
or
Peach
buttermilk, toasted cake, Earl Grey ice cream

With the sommelier's choice of matching wines £80

*All prices are inclusive of Value Added Tax
A discretionary service charge of 12.5% will be added to your bill*