

starters

**scottish salmon**  
soy, ginger, coriander

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**new season english baby beetroots**  
gorgonzola, snow, walnuts

main courses

**icelandic cod Cornish hake**  
sorrel, sprouting broccoli, yuzu broth

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**scottish partridge**  
breast, parsnip, sprouts, blackberry

desserts

**icelandic isey skyr**  
black fig, lemon, verbena, granola

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**coconut**  
cake, ice cream, pineapple

**3 courses with glass of champagne at £35.00pp**

available 12.30pm – 2.30pm  
up to 6 people

if you have an allergy to any food products, please advise us prior to ordering.  
all information on food intolerances and allergens are available.  
all prices include vat. a discretionary service charge of 12.5% will be added to your bill.  
any enquiries about the artwork at texture please see reception.