

appetizer

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scottish salmon

mustard, sorrel, rye bread, cucumber

or

new season english baby beetroots

gorgonzola, snow, walnuts

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icelandic cod

barley, saffron, avocado, prawns

or

suckling pig

belly, rhubarb, ginger

or

black rice

coconut, lime leaf, lemongrass, thai basil

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pre-dessert

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icelandic isey skyr

ice cream, nectarine, rye bread crumbs

or

coconut

cake, ice cream, pineapple

glass of Henriot Souverain Brut, Reims NV

5 courses at £58.00pp

available Tuesday to Saturday 5.30pm-6.30pm and 9pm-10.30pm
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.