

CHEF'S SET MENU

STARTER

Potato gnocchi, braised kale, chanterelle, sorrel



Roast Orkney scallop, bisque, smoked cod roe, beef
and bone marrow vinaigrette
(£8 supplement)

Veal tartare, crispy sweetbread, black garlic, chicken liver parfait

MAIN

Goosnargh duck, quince, watercress, onion brioche, foie gras

Agnolotti, Jerusalem artichoke, burrata, pickled trompette



Roast Cornish cod, octopus, lovage, preserved lemon, fennel,
matelote sauce

*Beef fat potatoes,
truffle sour cream £8*

*Roasted hispi cabbage,
ranch dressing £8*

DESSERT

Coffee, mascarpone, Bourbon, meringue, pickled cherry,
cardamom fudge

*Mellis, La Ganghija, Piedmont, Italy 2015
(£12.50 supplement)*

White chocolate mousse, blackberry, sorrel

*Pacherenc-du-Vic-Bilh, "Saint Albert", Domaine Plaimont, South West, France 2015
(£10.00 supplement)*

3 COURSES £60

*Includes two glasses of matching wines from
Sommelier's recommendation, half a bottle of water
and tea or coffee & petit fours*

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

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