

## À LA CARTE

Enjoy a freshly shaved Black truffle at the tableside.

Dishes marked with a star are for exceptional pairing at the chef's recommendation

At £7 per one gram supplement.

### STARTERS

**Berlingots** £25\*  
Pasta parcels with Baron Bigod cheese  
Onion consommé, cinnamon leaf and Sancho pepper

**Scottish Langoustine** £30  
Seared in shellfish butter with endives  
Apple bouillon, kabosu and dill

**Foie Gras** £35\*  
Dry aged in beeswax  
Poached in mushroom consommé  
Sweet corn and Queen of Meadow

**Steak Tartare** £48  
Seasoned with mustard  
Wagyu beef emulsion  
Beetroot, Daurenki caviar and lovage ice cream

**Irish Oyster** £27  
Granny Smith apple, wasabi and sake lee cream

### FISH

**Scottish Scallops** £56  
Delica pumpkin ravioli, lovage and Timut pepper  
Saffron, orange, Mancino vermouth consommé

**Red Mullet** £39  
'Butterfly', hispi cabbage, kumquat  
Bouillon infused with vanilla and bergamot

**John Dory** £46\*  
Jerusalem artichoke and fig  
Amber ale and sakura leaf sabayon

**Cornish Wild Turbot** £49  
Cooked 'meunière' with heirloom carrots  
Bouillon infused with pine tree buds and coffee

### MEAT AND GAME

**Kagoshima Wagyu Beef** £98  
Chargrilled with cedrat and absinthe pepper  
Grumolo salad  
Onion chutney, roasted chestnuts  
Crosnes cooked in brown butter

**Wellington Veal Fillet** £67  
Marinated in rum and kampot pepper  
Maitake mushrooms and black truffle

**Brittany Pigeon** £38  
Batak berry and Nikka Whisky marinade  
Beetroot and blackberry

**Roe Deer** £45  
Roasted on the bone with Kombu Tsukudani,  
Potato 'grenaille' and ground cacao