

TASTING MENU

must be taken by the entire table

orkney scallop and roe
lime, kombu and horseraddish

or

with caviar
(£15 supplement)

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foie gras in beeswax
quince and apple

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dorset rock oyster and bone marrow
pot au feu

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salt crust seabream
cep champagne sause

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roasted veal sweetbread
pil-pil cuttlefish ink

■

roe deer saddle
burrata, blackcurrant and chestnut

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chef's childhood memorie

■

our mont blanc
granny smith and blackcurrant

£110.00 PER PERSON
£190.00 WITH WINES

GAME DISHES MAY CONTAIN LEAD SHOT
OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.