

A LA CARTE

Starters

Delica Pumpkin & Mackerel

Pumpkin Mousse - Smoked Mackerel - Sturia Caviar - Sea Buckthorn - Brioche 28

Chestnut Gnocchi

Trumpet Mushrooms - Stinking Bishop - Cured Lardo - Lemon Thyme 24

Veal Sweetbread

*Butter Roasted - Cauliflower - Crispy Capers - Pickled Mustard Seeds
Walnut Miso Sauce* 29

Celeriac & Clams

Shio Koji & Celeriac - Clams - Rose Hip - Celeriac Broth - Sea Herbs 26

Mains

Monkfish

BBQ - Coconut Kefir - Mussels - Sea Herbs - Bergamot - Black Curry Oil 39

Scottish Lobster

*Butter Poached - Lobster Filled Kohlrabi - Shiso Leaf Tempura - Coriander Oil
Tiger Sauce* 54

Venison

Loin & Venison Kofta - Shallot Puree - Red Cabbage - Buttermilk - Blackberry Miso 44

Pork

65 Days Aged Loin & Crackling - Bramley Apple - Girolles - Hispi - Mushroom Puree 39

Onion

Baked - Buckwheat Ragout Stuffing - Onion Puree - Parmesan Dashi - Black Truffle 34

Desserts

Black Sesame Choux

Praline Mousse - Lemon Curd - Miso Ice Cream & Shortbread 16

Hokey Pokey - a take on a Kiwi Treat

Manjari Cremeux - Salted Toffee - Honeycomb Ice Cream - L&P Gel - Koko Samoa 16

Pine Tart

Pine Almond Cream - Pear Compote - Whipped Creme Fraiche - Mugolio Syrup 16

Coconut & Kumquat

Coconut Mousse - Kumquat Marmalade - Lavazza Coffee & Milk Chocolate 16

Cheese

Selection of Four Artisan British Cheeses - Pear Jelly - Raisins Bread Thins 18

Coffee or Tea

Mere Chocolates 4.95

VAT is included. A discretionary service charge of 12.5% will be added to your bill.

Please advise a member of staff if you have any food allergies.