

Tasting menu

Seabass tartare, oyster cream, green apple and shiso

Handpicked Devon Crab, Hass avocado, wasabi and finger lime

Roast Red Mullet, mullet bone sauce and salsa verde

Roast Newlyn Cod, persillade of girolles, line caught squid, crispy potatoes and Alsace bacon

Roast Pigeon "des Gourmets", chestnut purée, apricot and Sri Lankan cinnamon

Earl grey cream, green mandarin, quince and bergamot

Mille-feuille of caramelised apples, toasted brioche ice cream and toffee apple sauce

OR

Chocolate barquette, Mekonga 70%, Jerusalem artichoke ice cream and Piedmont hazelnuts

£ 165 per person

Wine pairings chosen by our Sommelier

6 wines (75ml) £100 per person

3 wines (75ml) £50 per person

Tea pairing (3 teas) by *Lalani & Co London* £20 per person

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

*Please be aware that Game dishes may contain shot.