

Tasting menu

Seabass tartare, oyster cream, green apple and shiso

Handpicked Devon Crab, Hass avocado, wasabi and finger lime

Roast Cornish monkfish, St Austell Bay mussels, chanterelles, seawater potatoes and N25 caviar

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

Saddle of Duke of Argyll Estate Fallow deer, red cabbage, beetroot, Madagascan pepper and bitter leaves

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.

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