

# Sample Tasting menu

## Available Lunch and Dinner

Seabass tartare with oyster cream, green apple and shiso

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Handpicked Devon Crab, Hass avocado, wasabi and finger lime

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Velouté of cauliflower, truffled cheese tortellini, warm onion brioche and black winter truffle

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Roast Scottish Cod, grelot onions, line caught squid, crisp potatoes and Alsace bacon

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Roast Maison Garat Guinea Fowl, Jerusalem artichoke purée, leek and gruyere gratin, new season morels, hazelnuts and jus gras

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Yorkshire rhubarb with Greek yogurt and ginger beer

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Garriguettes strawberry and vanilla mille-feuille with matcha ice cream and Alpine strawberry sauce

OR

Chocolate Marquise with reduced milk ice cream and Capezzana olive oil

£ 165 per person

Wine pairings chosen by our Sommelier

6 wines (75ml) £100 per person

3 wines (75ml) £50 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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