

## Sample Tasting Menu

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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Cornish Lobster stuffed courgette blossom, Zerbinati melon, lardo di colonnata and  
N25 Kaluga caviar

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Roast Scottish Cod, grelot onions, pot-caught cuttlefish, crisp potatoes and Alsace bacon

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Roast saddle of dry aged Cumbrian Lamb, violet artichokes, ratte potato, shallot purée,  
new seasons garlic, tomatoes and rosemary

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Solliès fig with Greek yogurt, fig leaf honey and fig leaf ice cream

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Blackberry Pavlova with buttermilk and elderflower

OR

Chocolate and Hazelnut Mille-Feuille with banana milk ice cream and warm chocolate sauce

185 per person

Wine pairings chosen by our Sommelier

6 wines (75ml) 120 per person

3 wines (75ml) 60 per person

Tea pairing (3 teas) by *Lalani & Co London* 30 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.