

Tasting Menu March/April

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Roast Cornish Red Mullet with Bouillabaisse Dressing, Mussel Rillettes and Wild Garlic Salsa Verde

Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon

Roast Maison Garat Chicken with Loire Valley White Asparagus, Morels, Wild Garlic & Jus Gras

Yorkshire Rhubarb and Rose Pavlova

Sicilian Pistachio and Chocolate Mille-feuille with Pistachio Ice Cream & Salted Chocolate Sauce

Or

Banana Souffle with Kaffir Lime Ice Cream & Toffee Sauce

185 per person

Wine pairings chosen by our Sommelier

6 wines 120 per person 3 wines 60pp – speak with our sommelier

Tea & Infusions pairing (6) by *Lalani & Co* & *Nazani Tea* 60 per person