

Sample Tasting Menu April 2026

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Roast Isle of Orkney Scallops, White Asparagus, Turkish Morels & Miso Butter

Roast Cornish Monkfish, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon

Slow Roast Pyrenean Lamb, Caramelised Celeriac, Artichoke, Truffled Cauliflower Croquettes & Roasting Juices

Yorkshire Rhubarb and Jasmine Blossom Pavlova

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

Or

Banana Souffle with Greek Yoghurt 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