

Sample Tasting Menu June 2026

Gougères & Snacks

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Hand Cut Cavatelli, 22 Month Aged Parmesan & Black Truffle

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

Roast Saddle of Cumbrian Lamb, Artichokes, Provençal Ratatouille, Confit Shoulder Galette & Green Olives

Garriguettes Strawberry, Bee Pollen Ice Cream & "1000 Flower" Honey

Apricot & Chamomile Mille-Feuille with Pompona Vanilla & Apricot Kernel Sauce

Or

English Raspberry Soufflé with Lemon Verbena Ice Cream & Raspberry Sauce

Petit Fours

195 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