

Sample Tasting Menu June 2026

Seabass Tartare with Oyster Cream, Green Apple and Shiso

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

Roast Orkney Scallops, Peas, Turkish Morels, Miso Butter & White Asparagus

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

Aged Belted Galloway Beef with Turkish Morels, Wild Garlic, Lobster Creamed Potato and Red Wine

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

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

Or

Banana Souffle with Greek Yoghurt Ice Cream & Toffee Sauce

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