

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 Scallop, Cuttlefish and Tomato Ragu, Aleppo Chilli and Amalfi Lemon

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

Banana Soufflé 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