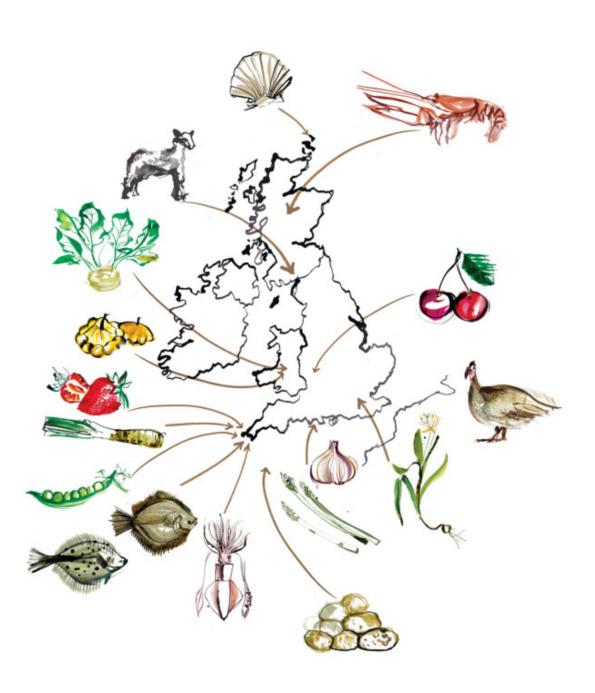


by Claude Bosi





A LA CARTE

To be enjoyed by the whole table

Starter

Seán Farm "Courgettes", Folded Salad and Satay

Exmoor Caviar, Roscoff Onion and Duck Jelly \$ Supplement Twenty Five Pounds

Cornish Squid and Artichoke

New Season English Corn and Razor Clams

Main Course

Monkfish, Blackmount, Blanquette and Argan Oil

Lake District Lamb. Mint and Pastrami

Pigeon, Tamarind and Summer Savoury

Dorset Snail, Devil Style

Dessert

Alphonso Mango, Marigold and Kaffir Lime

Scottish Cep, Banana, Crème Fraîche and Bergamot \$



The Best of The British Apples and Wild Meadowsweet

British Cheese

Three Courses One Hundred Sixty Five Pounds



TASTING MENU

Warm Up

-

Seán Farm "Courgettes", Folded Salad and Satay

or

Exmoor Caviar, Roscoff Onion and Duck Jelly \$

Supplement Twenty Five Pounds

-

Monkfish, Blackmount, Blanquette and Argan Oil

-

Dorset Snail, Devil Style

-

Lake District Lamb, Mint and Pastrami

-

British Cheese

Supplement Fifteen Pounds

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Passion Fruit, Grapefruit and Turmeric

-

The Best of The British Apples and Wild Meadowsweet

Six Courses

Two Hundred Five Pounds

Available till 9pm



VEGETARIAN TASTING MENU

Warm Up

Seán Farm "Courgettes", Folded Salad and Satay

Great Fen Farm Celeriac Nosotto, Coconut and Black Lime ${\bf \S}$

Scottish Cep, Yellow Peaches and Summer Savoury Emulsion

St. Ewe Egg, Devil Style

British Cheese Supplement Fifteen Pounds

Passion Fruit, Grapefruit and Turmeric

The Best of The British Apples and Wild Meadowsweet

Six Courses

Two Hundred Five Pounds



WINE PAIRING

Carefully curated wine pairings by our Head Sommelier Gioele Musco and the team, to complement your gastronomic journey and further enhance your dining experience.

Classic Wine Pairing

Five Glasses One Hundred Forty Five Pounds

Prestige Wine Pairing

Five Glasses Two Hundred Fifty Five Pounds